**Spinach Pancakes**



**the Ingredients**

* 2 1/2 cups of fresh baby spinach (frozen is OK if fresh spinach is not available)
* 500ml of milk
* 2 eggs
* 1/2 teaspoon salt
* 1 tablespoon of Baking Soda
* 1 cup of wholewheat flour
* 1 1/2 cups of all-purpose flour
* 1 tablespoon of Olive Oil / Vegetable Oil
* Butter or Oil for cooking the pancakes
* Berry Jam (lingonberry, cranberry, gooseberry) for serving

**the Instructions**

1. Wash and drain the fresh baby spinach if needed
2. Puree the spinach with the milk in a blender
3. Pour into mixing bowl and whisk in the eggs, salt, oil and flour until you have a smooth batter
4. Warm up the frying pan (medium heat) and lightly grease with butter or oil
5. Make any size pancakes you want
6. Place a soup ladle full of batter in the pan and cook until the wet side of the pancake bubbles (usually about 2-3 minutes)
7. Flip and cook the other side for 2-3 minutes until lightly brown
8. Serve warm with jam