

Chinese Scallion Pancakes

- 2 Cups All Purpose Flour
 - 1 Tablespoon Salt – to be divided
 - $\frac{3}{4}$ Cup Boiling Water
 - $\frac{1}{2}$ Cup Cold Water (use a little more if needed)
 - 2 Tablespoons Coconut Oil (substitute for your favorite oil)
 - 1 Bunch Scallions – chopped
1. Combine Flour with 1 teaspoon of Salt together in a large bowl; Pour in Boiling Water and quickly mix together until all the water is absorbed. Work cold water (about a Tablespoon at a time) into Flour mixture just enough until dough forms. Knead dough for 10 minutes. Cover bowl with a damp cloth and let the dough rest for 40 minutes.
 2. Turn dough onto a lightly floured surface, divide into 4 equal pieces.
 3. Roll 1 piece of dough into a large thin round; brush the top with your oil and sprinkle about $\frac{1}{2}$ teaspoon of your salt & $\frac{1}{4}$ of your Scallions. Pick up 1 end of the round and roll dough around Scallions into a long scroll- shape. Take 1 scroll end and roll dough into a disc. Repeat with remaining dough, letting each disc rest for 10 minutes.
 4. Heat the rest of your Oil in a skillet over medium heat. Place one disk on a floured surface and roll into a $\frac{1}{2}$ inch thick round; cook in the hot oil until golden brown – about 2-3 minutes on each side

*Makes 4 servings