



Brain Power Pancakes

Made from chickpea flour and spiked with Mediterranean spices and spinach's phytonutrients, these savory brain power pancakes from Cleveland Clinic's Healthy Brains provide brain health nutrients for breakfast or dinner.

Ingredients

- 1 cup chickpea flour
- ½ baking powder
- ¾ cup water
- 6 teaspoons extra virgin olive oil
- ½ teaspoon ground cumin
- ¼ teaspoon kosher salt
- 1 cup chopped fresh baby spinach
- 3 scallions, thinly sliced, plus more for serving
- 1 tablespoon chopped fresh dill, plus more for serving
- ½ cup 0% Greek yogurt
- ½ of a cucumber, thinly sliced
- Pinch cayenne pepper, for serving
- 1 lemon, cut into wedges

Directions

1. In a medium bowl, whisk together the chickpea flour, baking powder, water, 2 teaspoons of the oil, cumin and salt. Stir in the spinach, scallions and dill.
2. In a small nonstick skillet, heat 2 teaspoons of the oil over medium heat. Add half of the batter and cook for 5 to 6 minutes, until the underside is golden brown and the batter is just about set in the center. Flip the pancake and cook for 2 minutes more, until the pancake is cooked through. Repeat with the remaining 2 teaspoons of the oil and batter.
3. Serve each pancake topped the yogurt, cucumber, scallions, dill and a little cayenne. Place fruit into the mold on top of the chocolate, gently pressing in.

See the original recipe and more brain health tips at [Healthy Brains from Cleveland Clinic](#).

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