

Oat meal Pancakes

3/4 cup Oat Flour
3/4 cup Oats, Rolled, Quick Cooking
1 cup milk
2 Tbsps sugar
2 Tsp baking powder
1/2 Tsp salt
2 eggs beaten
1 Tbsp Vegetable Oil

In a small saucepan heat milk till hot; stir in oats; let stand for 5 minutes.

In a mixing bowl combine oat flour, sugar, baking powder and salt. Add oat-milk mixture.

In a small bowl combine eggs and cooking oil; add all at once to flour-oat mixture, stirring just till combined. If batter is too thick add additional milk.

For each pancake, pour about 1/4 cup of the batter onto a hot, lightly greased griddle or heavy skillet. Cook till golden brown, turning to cook other side when pancake has a bubbly surface and slightly dry edges.

Serve with butter and syrup of choice.

Makes 12 pancakes.