

Blueberry Oatmeal Pancakes



Ingredients

- 1 cup all-purpose flour
- 1 cup Quaker® Oats-Old Fashioned, divided
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 4 tbsp brown sugar
- 1 tsp cinnamon
- 2 tbsp applesauce
- 1 ½ cups buttermilk
- 2 tsp pure vanilla extract
- 1 cup blueberries
- 2 egg whites

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4

Made with



Quaker® Oats-Old Fashioned

How to make it

1. In food processor, add 1/2 cup oatmeal and pulse until it is a flour consistency.
2. Add to remaining 1/2 cup of oatmeal and the rest of the dry ingredients.
3. In separate bowl, whisk together egg whites and buttermilk.
4. Add vanilla and applesauce.
5. Fold into dry ingredients, stirring to mix completely.
6. Let batter sit for about 10-15 minutes.
7. On electric griddle coated with cooking spray, pour batter in about 1/3 cup portions.
8. Sprinkle blueberries on top.
9. Cook 1 to 2 minutes, until bubbly.
10. Flip, and continue cooking until lightly browned.
11. Sprinkle on a few more berries and some syrup, if desired and enjoy!