

Favorite Oatmeal Pancakes



Ingredients

Pancakes

- 1 ¼ cups all-purpose flour
- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tsp baking powder
- 1/4 tsp salt (optional)
- 1 ¼ cups fat-free milk
- 1 egg, lightly beaten
- 1 tbsp vegetable oil

Stir-Ins (optional)

- For blueberry pancakes: 1 cup fresh or frozen blueberries (do not thaw)
- For banana pancakes: 1 medium-size ripe banana, mashed, and 1/8 tsp ground nutmeg
- For apple cinnamon pancakes: 3/4 cup finely chopped apple, 1/4 cup chopped nuts and 1/2 tsp ground cinnamon
- For chocolate chip pancakes: 1/2 cup semi-sweet chocolate chips

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	12

Made with



Quaker® Oats-Old Fashioned

How to make it

1. In large bowl, combine flour, oats, baking powder and salt; mix well.
2. In separate medium bowl, combine milk, egg and oil; blend well.
3. Add liquid ingredients to dry ingredients all at once; stir just until dry ingredients are moistened (do not over mix).
4. Add one of the stir-in options, if desired; mix gently.
5. Heat skillet over medium-high heat (or preheat electric skillet or griddle to 375°F).

6. Lightly grease skillet.
7. For each pancake, pour 1/4 cup batter into hot skillet.
8. Turn when tops are covered with bubbles and edges look cooked.
9. Turn only once.
10. Serve & enjoy!