

Oat Flour Maple Pecan Pancakes

Ingredients

- 1 cup Quaker® Oat Flour
- 1/2 cup all-purpose flour
- 1 ½ tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp ground cinnamon
- 1/4 tsp salt
- 1 egg
- 1 ¼ cups buttermilk
- 2 tbsp maple syrup (plus more for serving – optional)
- 1 tbsp butter, melted
- 1/2 cup chopped toasted pecans, divided
- 2 tbsp canola oil

How to make it

1. In a large bowl, sift together oat flour, all-purpose flour, baking powder, baking soda, cinnamon and salt; set aside.
2. In a separate bowl, whisk together egg, buttermilk and maple syrup until blended. Whisk in melted butter; whisk into oat flour mixture until just combined (do not overmix, batter will be slightly lumpy). Fold in half of the pecans. Let batter rest for 10 to 12 minutes.
3. Heat large skillet or griddle over medium heat; brush with some of the oil. Reduce heat to medium-low. Using about 1/3 cup batter per pancake, cook pancakes in batches for 1 to 2 minutes or until bubbles start to form. Flip pancakes; cook for 1 to 2 minutes or until bottoms are golden. Repeat with remaining oil and batter.
4. Sprinkle remaining pecans over pancakes; serve with maple syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	6

Made with



Quaker® Oat Flour