

# Oat Flour Pancakes

## Ingredients

- 1 ½ cups Quaker® Oat Flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tbsp sugar
- Cinnamon (optional)
- 1 ¼ cups oat milk; unsweetened or buttermilk
- 2 eggs; whole
- 2 tbsp oil; canola or vegetable
- 1 tsp vanilla extract

## How to make it

1. Heat skillet over medium-low heat or electric griddle to 375°F.
2. Combine dry and wet ingredients into separate containers.
3. Slowly add dry ingredients to the wet and stir until well mixed and without large clumps.
4. Pour slightly less than 1/4 cup batter for each pancake onto lightly greased skillet.
5. Turn when pancakes bubble and bottoms are golden brown.



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

## Made with



Quaker® Oat Flour