



Oatmeal Pancakes

Yield: 8-10 pancakes

Ingredients:

- 1 cup rolled oats
- 1 cup milk, room temperature
- 2 large eggs, room temperature
- 1 Tbsp unsalted butter, melted
- 1 Tbsp maple syrup
- 1 tsp vanilla
- $\frac{2}{3}$ cup all-purpose flour
- 2 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp salt

Directions:

1. In a medium bowl, whisk together oats and milk. Set aside for about 5-10 minutes, to let the oats soften.
2. Melt your butter.
3. In a small bowl, whisk together the eggs, melted butter, maple syrup, and vanilla. Add to the milk and oats.
4. In a separate medium bowl, whisk together the flour, baking powder and salt.
5. Add the flour mix to the wet ingredients. Mix with a wooden spoon or spatula until just incorporated - do not overmix.
6. Heat a large fry pan (or skillet) over medium-high heat. Add a small amount of butter or oil to grease the pan. When the butter is melted or the oil is hot, add about $\frac{1}{4}$ cup pancake batter (use a measuring cup to pour the batter onto the pan). Cook on one side until lightly browned on the bottom (about 2-3 minutes). Flip and cook until the other side is lightly browned and the pancake is cooked through.
7. Transfer cooked pancake batter to a sheet pan or plate and place in the oven to keep warm.
8. Serve each pancake with toppings of your choice.