

Oatmeal Pancakes

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Pancakes are an exciting and delicious way to start the day, but sometimes you might want a healthier alternative to sugary sweet flapjacks. These delicious and hearty oatmeal pancakes use wheat flour, rolled oats and brown sugar for a delicious yet healthy breakfast dish that you can top with fruit and drizzle with syrup for a unique start to any day.

Ingredients:

1 c. whole wheat flour
1 c. old-fashioned oats
¼ c. wheat germ
¼ c. instant nonfat dry milk powder
1 Tbsp brown sugar
1 tsp baking soda
2 eggs
2 c. buttermilk
¼ c. vegetable oil

Directions:

1. In large bowl combine flour, oats, wheat germ and milk powder.
2. In another bowl beat eggs, buttermilk, and oil. Mix well. Stir into dry ingredients until just blended and still slightly lumpy.
3. Heat large lightly greased griddle or skillet. Pour ¼ c. batter and grill until bubbles begin to form on top. Cook until second side is golden. Repeat until all batter is used. Serve hot.

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