Eli & Drew's Oatmeal Pancakes

Serves 3 | Prep 10 min | Cook 20 min | Ready in 30 min

Submitted By: Pastor Ki Choi

INGREDIENTS

½ cup all-purpose flour

1 packet - Quaker instant oatmeal (brown sugar)

1 tsp baking powder

½ tsp baking soda

½ tsp salt

1 egg

¾ cup buttermilk

½ cup cinnamon applesauce

2 Tbsp butter, melted or vegetable cooking oil

Maple syrup or topping of your choice

DIRECTIONS

1. Heat up griddle on low heat prior to cooking, for about 10 minutes.
2. In a large bowl, combine the dry ingredients.
3. In a small bowl, beat egg, buttermilk, applesauce and butter; stir into the dry ingredients just until moistened.
4. Pour batter by 2 tablespoonfuls (large silver dollar size) onto a hot griddle coated with cooking spray; turn when bubbles form on top. Cook until second side is golden brown.
5. **NOTE:** You can add blueberries, slices of ripe bananas OR white chocolate chips into your mix, if desired.

NOTES

My family and I love pancakes and I've been making these since the kids were old enough to eat pancakes. Eli and Drew feel it's a treat every time I make it. No matter what their mood is, pancake day is our "HAPPY PLACE."