

Oatmeal Pancakes

Recipe by Georgette Lundquist,
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PREPARATION TIME

15 minutes.

INGREDIENTS

- 2 cups milk
- 2 cups oatmeal
- ½ cup flour
- ½ cup sugar
- 2 tbsp. + 2 tsp. baking powder
- 2 tsp. salt
- ½ cup oil
- 4 eggs



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DIRECTIONS

In a saucepan mix the oatmeal and milk. Heat until it becomes thickened; remove from heat. Mix dry ingredients together. Beat eggs. Add oatmeal mixture to dry ingredients and then add oil and eggs. Mix well. (Note: It will foam up from baking powder action.) Cook on a hot griddle. Use about 1/4 cup scoops. Pancakes will not be as fluffy as normal ones, but are much better for you. Makes about 24 medium pancakes. Batter will keep in refrigerator for a week. I have also cooked the pancakes and reheated them in the microwave the next day. This recipe has been a family favorite for over 30 years!

