



Oat Bran Pancakes



SERVINGS

4



COOKING TIME

10 min

Try using Quaker® Oat Bran hot cereal for your pancakes! Our recipe for Oat Bran Pancakes is a unique way to enjoy a breakfast favorite. This recipe is a fun way to switch things up in the morning and try something new. Add in fruit to the pancake batter for even more flavor.

Ingredients

- 1 cup [Quaker® Oat Bran Cereal - Hot](#)
- 1/2 cup all-purpose flour
- 1 to 2 tsp sugar
- 2 tsp baking powder
- 1 cup skim milk
- 1 tbsp vegetable oil
- 1 egg white, slightly beaten

Cooking Instructions

1. Heat griddle over medium-high heat (375°F electric griddle); lightly spray with vegetable oil cooking spray or oil lightly.
2. Combine dry ingredients.
3. Add combined milk, oil and egg white; mix well.
4. Pour scant 1/4 cup batter for each pancake onto prepared griddle.
5. Turn pancakes when tops are covered with bubbles and edges look cooked.
6. Turn only once.
7. Serve with Pearl Milling Company™ Lite or Butter Lite syrup or low-fat yogurt and fresh fruit, if desired.
8. Batter will thicken upon standing.
9. For best results, cook pancakes immediately after mixing.