



Oat Flour Pancakes



SERVINGS

5



COOKING TIME

10 min

What are mornings without pancakes? Check out this recipe so you never have to find out. Just combine our Quaker® Oat Flour with some sugar, cinnamon and other common household ingredients and add to a heated skillet until golden brown. Quick, sweet, and great Oat Flour Pancakes with Sunday morning breakfast—or brunch if you slept in!

Ingredients

- 1 ½ cups [Quaker® Oat Flour](#)
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tbsp sugar
- Cinnamon (optional)
- 1 ¼ cups oat milk; unsweetened or buttermilk
- 2 eggs; whole
- 2 tbsp oil; canola or vegetable
- 1 tsp vanilla extract

Cooking Instructions

1. Heat skillet over medium-low heat or electric griddle to 375°F.
2. Combine dry and wet ingredients into separate containers.
3. Slowly add dry ingredients to the wet and stir until well mixed and without large clumps.
4. Pour slightly less than 1/4 cup batter for each pancake onto lightly greased skillet.
5. Turn when pancakes bubble and bottoms are golden brown.