



Caramelized Peach and Oat Pancakes

Recipe Source: www.cookieandkate.com

Yield: About 8 pancakes

Ingredients:

- 2/3 cup plain yogurt
- 2 Tbsp canola oil
- 1 Tbsp lemon juice
- 1 Tbsp honey
- 2 tsp vanilla extract
- 2 eggs
- 1 cup oat flour (one cup of rolled oats blended to a fine powder in blender or food processor)
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 tsp ground ginger
- 1/4 tsp ground cinnamon
- 1 peach, halved, pitted and very thinly sliced

Steps:

- In a small bowl, stir together the yogurt, oil, lemon juice, honey, and vanilla. Beat in the eggs.
- In a medium bowl, whisk together the oat flour, baking soda, salt, ginger, and cinnamon.
- Form a well in the center of the dry ingredients and pour in the wet ingredients. With a big spoon, stir just until the dry ingredients are thoroughly moistened but do not overmix. Let the batter sit for 10 minutes.
- Heat a stovetop skillet over medium-low heat, or use an electric griddle and heat to 325°. Give the batter one gentle stir then scoop a scant 1/4 cup batter onto the pan or griddle. Place 2-3 peach slices on top of the pancake. Let the pancake cook until the top edges just lose their shine and the underside is lightly golden.
- Flip the pancake with a spatula and cook for another 1-2 minutes until golden brown. Adjust heat as necessary during cooking process. Serve immediately.

Tips from the Test Kitchen: These pancakes were delicious with a drizzle of 100% pure maple syrup. Or, try topping with additional peach slices and a sprinkle of cinnamon.