



Oatmeal Pancake Mix

Recipe Source: www.melskitchencafe.com

Ingredients for mix:

- 3 ½ cups rolled oats
- 5 cups whole wheat flour
- 3 Tbsp sugar
- 3 Tbsp baking powder
- 1 Tbsp salt
- 1 Tbsp baking soda
- 1 cup canola oil

Ingredients for pancakes:

- 1 cup pancake mix
- 1 egg
- ½ cup buttermilk (or up to 1 cup)

Steps:

- Grind the oats in a blender or food processor until powdery. Pour into the bowl of a mixer with the paddle attachment (or can stir by hand).
- Add remaining dry ingredients to the bowl and mix to combine.
- While mixer is running on low speed (or stirring gently by hand), drizzle the oil into the bowl slowly. When all the oil has been added, stop the mixer and squeeze a clump of mix in your hand. If it stays together, it is just right. If it is still crumble, add another teaspoon of oil until the consistency is correct.
- Store in an airtight container for up to two weeks at room temperature or indefinitely in the freezer or refrigerator.
- To make pancakes, whisk together 1 cup of mix with 1 egg and ½ cup buttermilk, or up to 1 cup for thinner pancakes. The mixture may seem thin but will thicken as the oats soak up the buttermilk while the griddle preheats.
- Heat a non-stick griddle. Drop ¼ cup batter for each pancake onto the griddle, leaving space in between to spread. When the bubbles come to the surface (but before they break), flip the pancakes to cook the second side just about another minute.

Tips from the Test Kitchen: Use white whole wheat flour for a lighter texture. Freshly ground flour yields the best texture, but if using store-bought just stir and fluff the flour before spooning into the measuring cup and leveling. Scooping the flour might give more flour than needed, so using a spoon and level is best.