



Overnight Oatmeal Cinnamon Pancakes

Recipe Source: www.melskitchencafe.com

Ingredients:

2 cups quick oats
¾ cup whole wheat flour
1 tsp baking soda
1 tsp baking powder
1 ¼ tsp cinnamon
¼ tsp ground nutmeg
1 Tbsp honey
2 large eggs
1 tsp vanilla
2 ½ cups buttermilk

Steps:

- Prepare the batter the night before you want to cook these! In a large bowl, mix the oatmeal, flour, baking soda, baking powder, cinnamon, and nutmeg.
- In a separate mixing bowl, whisk together the honey, eggs, vanilla, and buttermilk.
- Add the wet ingredients to the dry ingredients and stir just until combined. Cover with plastic wrap or a lid and refrigerate overnight.
- The next morning, stir the batter lightly (will be fairly thick). Heat a non-stick griddle or skillet to medium-low or medium heat.
- Drop ¼ cup rounds of batter on the preheated griddle, leaving space in between for room to spread. Cook 2-3 minutes, until bubbles begin to pop on the surface. Quickly flip using a pancake turner.
- Cook for another minute or so until cooked through. Remove from griddle and serve warm.

Tips from the Test Kitchen: Try topping with diced apples, bananas, applesauce, or other fruit.