



Favorite Oatmeal Pancakes

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12

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10 min

Our recipe for Favorite Oatmeal Pancakes recipe will soon be your new favorite! Not only does this recipe make fluffy pancakes, but it is easy to add in everyone's favorite flavors. Whether it's blueberries, bananas, apples, chocolate, or something less common, this recipe is very versatile.

Ingredients

Pancakes

- 1 ¼ cups all-purpose flour
- 1/2 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 tsp baking powder
- 1/4 tsp salt (optional)
- 1 ¼ cups fat-free milk
- 1 egg, lightly beaten
- 1 tbsp vegetable oil

Stir-Ins (optional)

- For blueberry pancakes: 1 cup fresh or frozen blueberries (do not thaw)
- For banana pancakes: 1 medium-size ripe banana, mashed, and 1/8 tsp ground nutmeg
- For apple cinnamon pancakes: 3/4 cup finely chopped apple, 1/4 cup chopped nuts and 1/2 tsp ground cinnamon
- For chocolate chip pancakes: 1/2 cup semi-sweet chocolate chips

Cooking Instructions

1. In large bowl, combine flour, oats, baking powder and salt; mix well.
2. In separate medium bowl, combine milk, egg and oil; blend well.

3. Add liquid ingredients to dry ingredients all at once; stir just until dry ingredients are moistened (do not over mix).
4. Add one of the stir-in options, if desired; mix gently.
5. Heat skillet over medium-high heat (or preheat electric skillet or griddle to 375°F).
6. Lightly grease skillet.
7. For each pancake, pour 1/4 cup batter into hot skillet.
8. Turn when tops are covered with bubbles and edges look cooked.
9. Turn only once.
10. Serve & enjoy!