

Oatmeal Pancakes

Ingredients:

- 1 cup old-fashioned rolled oats
- 1 cup milk, regular or non-dairy
- 2 large eggs
- 1 tablespoon unsalted butter, plus more for cooking
- 1 tablespoon granulated sugar
- 2/3 cup all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground cinnamon (optional)

Preparation:

- Whisk 1 cup rolled oats and 1 cup milk together in a large bowl. Let stand for 10 minutes for the oats to soften. Meanwhile, melt 1 tablespoon unsalted butter and set it aside to cool.
- Add the butter, 2 eggs, and 1 tablespoon granulated sugar to the oats and whisk to combine. Add 2/3 cup all-purpose flour, 2 teaspoons baking powder, 1/4 teaspoon kosher salt, and 1/4 teaspoon ground cinnamon, if desired, and whisk until just combined. Do not overmix. Let stand for 5 minutes more.
- Meanwhile, heat a large cast iron or nonstick skillet over medium-high heat.
- Add 1 teaspoon butter to the pan and swirl to coat. Drop the batter into the pan in 2-tablespoon portions, cooking 3 at a time. Cook until bubbles appear on the surface, the edges begin to look dry and the bottoms are golden-brown, about 3 minutes. Flip the pancakes and cook until the other side is golden-brown, 2 to 3 minutes more.
- Transfer the pancakes to a warm oven or plate. Repeat cooking the remaining batter, using 1 teaspoon butter for each batch.
- Top with maple syrup, fresh fruit or a simple strawberry sauce, made by heating frozen or fresh strawberries in a pan with some sugar until soft and syrupy.

Adapted from TheKitchn.com

