

Quaker Oat Pancakes with Fresh Berries

Makes 8 servings (16 pancakes)

Ingredients:

- 1 and 1/4 cups Quaker Oats
- 3/4 cup whole wheat flour
- 1/2 cup all purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 3 egg whites, beaten
- 2 and 1/4 cups buttermilk
- 2 tablespoons cooking oil
- 2 tablespoons honey
- Fresh berries (such as sliced strawberries, blueberries or raspberries)
- Honey or pancake syrup

Directions:

1. In a large bowl, combine dry ingredients; set aside.
2. In a medium bowl, combine egg whites, buttermilk, oil and honey. Add liquid mixture to dry mixture. Stir until moistened (batter should be lumpy). Cover; let stand for 15 minutes to soften oats.
3. Pour 1/4 cup batter onto a hot, lightly greased griddle. Spread batter into a circle about 4 inches in diameter. Cook over medium heat for 2 minutes on each side. Turn over when edges are set. Serve with fresh berries and syrup.

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