

# Brown Sugar Oat Pancake

all recipes

Submitted by Sharon Wilson  
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Rated 4 out of 5 by 27  
members

Minutes	5	Prep	15
Minutes	10	Minutes	5
Minutes		servings	5

"My family absolutely loves these pancakes. I make them every Saturday and Sunday. If I don't, they don't believe it's the weekend! My son's friends often spend the night, and I think it's because they like the pancakes so much. They are especially delicious served with molasses and syrup."

## INGREDIENTS:

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 10 tablespoons quick cooking oats | 1/2 teaspoon salt           |
| 1/2 cup whole wheat flour         | 1/3 cup packed brown sugar  |
| 1/2 cup all-purpose flour         | 1 egg                       |
| 1/2 teaspoon baking soda          | 2 tablespoons vegetable oil |
|                                   | 1 cup buttermilk            |

## DIRECTIONS:

- In a small bowl, combine the oats, flours, baking soda, salt and sugar. In another small bowl, beat the egg, oil and buttermilk. Stir into dry ingredients just until moistened.
- Pour batter by 1/3 cupful onto a greased hot griddle. Turn when bubbles form on top; cook until the second side is golden brown.