



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Oatmeal Pancakes (adapted from Orangette, who adapted it from the Inn at Fordhook Farm in Doylestown, PA)

4 servings

I replaced $\frac{1}{4}$ cup of the flour with the equal amount of whole wheat pastry flour, a trick I've found very successful with pancakes and muffins.

2 cups old-fashioned oats
2 cups + $\frac{1}{2}$ cup buttermilk
 $\frac{1}{2}$ cup (2.4 ounces) all-purpose flour
2 tablespoons sugar
1 teaspoon baking powder
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon table salt
2 large eggs, lightly beaten
4 tablespoons ($\frac{1}{2}$ stick) unsalted butter, melted but not hot
vegetable oil for the pan

1. Combine the oats and 2 cups of the buttermilk in a medium bowl. Cover with plastic wrap and refrigerate overnight.
2. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. Whisk the remaining $\frac{1}{2}$ cup buttermilk, the eggs, and then the butter into the oat mixture. Fold the flour mixture into the batter.
3. Brush a large nonstick skillet or griddle with vegetable oil; heat over medium heat. Spoon scant $\frac{1}{4}$ cups of the batter onto the pan. Cook until the sides of the pancakes start to look dry and the bottom is golden brown, 2-3 minutes. Flip, then continue to cook until the second side is also golden brown, about 2 minutes. Repeat with the remaining pancakes, adjusting the heat if necessary. If you'd like, you can keep the pancakes in a 200 degree oven on a cooling rack set over a baking sheet until the whole batch is cooked.