Oatmeal Pancakes with Applesauce
Makes 12 servings

Ingredients:
- ¾ cup quick or old fashioned oats
- 1½ cups fat-free milk
- ¾ cup enriched all purpose flour
- ½ cup whole wheat flour
- 2 Tablespoons sugar
- 1 Tablespoon baking powder
- ½ teaspoon salt
- 2 eggs, beaten
- 1 Tablespoon oil, plus more for cooking
- 3 cups unsweetened applesauce
- Cinnamon

Instructions:
1. Combine oats and milk in large bowl. Let stand 5 minutes.
2. Mix flour, sugar, baking powder, and salt into medium bowl. Add to oat/milk mixture.
3. Beat eggs and oil together. Add to large bowl.
4. Stir only until all ingredients are combined. Mixture will be lumpy.
5. Spread a small amount of oil onto electric griddle or pan. Heat.
6. Spoon batter onto hot pan.
7. Turn pancakes when tops are covered with bubbles and edges look cooked.
   Remove from pan when second side is cooked.
8. Serve with applesauce and sprinkled cinnamon.

Source: Cornell Cooperative Extension of Nassau County