

Old-Fashioned Oatmeal Pancakes

Ingredients:

2 cups rolled oats or steel-cut oats
2 cups buttermilk
2 eggs, lightly beaten
1/4 cup butter (1/2 stick), melted and cooled
1/2 cup raisins (optional)
1/2 cup all-purpose flour
2 tablespoons sugar
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon cinnamon
1/4 teaspoon salt

Directions:

In a bowl, combine oats and buttermilk; stir to blend well. Cover and refrigerate until the next day.

Just before cooking, add the eggs, butter, and raisins (if desired); stir just to blend. In another bowl, stir together the dry ingredients; add to the oat mixture and stir just until moistened.

If the batter seems too thick, add more buttermilk (up to 3 tablespoons). Batter will be thicker than regular pancake batter. Preheat a griddle and grease lightly. Spoon batter onto preheated griddle; Cook until tops are bubbly and appear dry; turn and cook the other side until brown.

Serve with warm syrup or jam. Makes about 18 pancakes.