

## ***Oat Flour Pancake Mix***

1  $\frac{3}{4}$  cup oat flour  
1 teaspoon sugar  
1 Tablespoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
1 cup milk  
1  $\frac{1}{2}$  Tablespoons canola oil  
2 large eggs  
 $\frac{1}{2}$  teaspoon vanilla (optional)

Pre-heat electric griddle to 375 degrees.

Add all dry ingredients to a mixing bowl and whisk together.

Add all wet ingredients to a 2<sup>nd</sup> mixing bowl and whisk together.

Add dry ingredient mix to wet ingredient mixing bowl and whisk until it just comes together.

Lightly spray your hot griddle with cooking spray.

Use a  $\frac{1}{4}$  measuring cup to scoop the batter onto the griddle.

Cook pancakes about 2 minutes on each side; this may vary on your griddle.

Makes about 12 pancakes at the  $\frac{1}{4}$  cup batter size.