

Oatmeal Peanut Butter Pancakes

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1 C old fashioned oats
1 C all-purpose flour
2 t baking powder
½ t salt
½ C sugar
1 t cinnamon

¼ C peanut butter
¼ C butter (1/2 of a stick), plus more for the griddle
1 C milk
2 eggs
1 t vanilla extract
1 banana, sliced, for garnish

Place butter, peanut butter, and milk in a microwave-safe bowl and microwave on medium power until melted. Set aside to cool.

Place oats into the bowl of a food processor and pulse for 10-15 seconds, until oats are ground to flour. Add all-purpose flour, baking powder, salt, and cinnamon. Pulse to combine, and then pour into a large mixing bowl.

Add eggs and vanilla extract to peanut butter mixture and mix. Add wet ingredients to dry ingredients and mix to combine. Let batter set for about 5 minutes while griddle preheats over medium heat.

Add 1-2 t butter to the griddle and pour approximately ¼ C of pancake batter for each pancake. Cook until small bubbles form and edges begin to dry out, then flip. Cook 1-2 minutes on the second side. Remove from griddle and reserve on a cake tin in a 160° oven until all pancakes are cooked.

Serve with sliced bananas and maple syrup, if desired.

Serves 4. (Makes about 16 pancakes)

