

Cinnamon Oatmeal Raisin Pancakes

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 30 minutes

Chef's Notes

These pancakes are great with maple syrup or with berry compote.

These pancakes take a little longer to cook than regular pancakes, but they are worth the extra minute or two.

Making the Batter

Whisk the eggs, brown sugar, vanilla and oil together. Add the oatmeal, raisins and buttermilk. Mix and set aside for the oatmeal to soften.

In a separate bowl mix together flour, baking soda, nutmeg, baking powder, cinnamon and salt.

Mix the wet ingredients into the dry. Stir until the dry ingredients are just incorporated; do not over mix.

Step 1: Making the Batter

- 2 large eggs
- 2 tbsp brown sugar (or maple syrup)
- 2 tsp vanilla extract
- 3 tbsp vegetable oil
- 1 1/2 cups rolled oats
- 1/3 cup raisins
- 2 cups buttermilk (or plain yogurt)
- 3/4 cup all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 2 pinches freshly grated nutmeg
- 2 pinches ground cinnamon
- 1/2 tsp sea salt

Cooking the Pancakes

Preheat your griddle or frying pan to medium-high and then lightly oil.

Ladle the batter onto the griddle and let cook for few minutes, before flipping. Then flip and let cook until cooked through. Keep in mind these pancakes do take longer to cook than regular pancakes.

Serve immediately with warm maple syrup.

Step 2: Cooking the Pancakes

- 1 tbsp vegetable oil