

Oat Bran Pancakes



Ingredients

- 1 cup Quaker® Oat Bran Cereal - Hot
- 1/2 cup all-purpose flour
- 1 to 2 tsp sugar
- 2 tsp baking powder
- 1 cup skim milk
- 1 tbsp vegetable oil
- 1 egg white, slightly beaten

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	4

How to make it

1. Heat griddle over medium-high heat (375°F electric griddle); lightly spray with vegetable oil cooking spray or oil lightly.
2. Combine dry ingredients.
3. Add combined milk, oil and egg white; mix well.
4. Pour scant 1/4 cup batter for each pancake onto prepared griddle.
5. Turn pancakes when tops are covered with bubbles and edges look cooked.
6. Turn only once.
7. Serve with Pearl Milling Company™ Lite or Butter Lite syrup or low-fat yogurt and fresh fruit, if desired.
8. Batter will thicken upon standing.
9. For best results, cook pancakes immediately after mixing.

Made with



Quaker® Oat Bran Cereal - Hot