

Best Oatmeal Pancakes, Ever (at least according to my daughter)

Makes 15 pancakes

Mix the following in a bowl:

2 cups of oats

½ cup all purpose flour

1 tsp baking soda

1 tsp baking powder

In a large mixing bowl:

Melt 2 tbsp butter

Whisk in 2 eggs

2 tbsp vegetable oil

1-2 tsp sugar

2 ½ cups buttermilk

1 tsp vanilla extract

Gently add the dry ingredients to the wet ingredients. Let sit for 30-45 minutes or refrigerate overnight.

Consider adding fruit such as blueberries or cherries (if using frozen fruit, thaw before adding) and gently stir into the batter just before cooking.

Fire up the griddle or pan (low-medium flame) and cook until golden brown on each side. Serve with fruit preserves or syrup.