

## **Recipe for Oatmeal Pancakes with Imperfectly Sliced Strawberries**

The whole grain flour gives these quick and easy pancakes a delicious, wheaty tang. If this scares you, go the wimpy route and use half all-purpose flour and half white whole wheat instead.

Makes 8 pancakes

1/2 cup oats  
1/2 cup plus 1 tablespoon white whole wheat flour  
2 tablespoons brown sugar, packed  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup buttermilk  
1 egg, lightly beaten  
1-1/2 tablespoons canola oil  
strawberries, butter, and maple syrup, for serving

In a large bowl, whisk together the oats, flour, brown sugar, baking soda, and salt.

In a 2-cup capacity measuring cup (or a small bowl), whisk together the buttermilk, egg, and oil. Pour the wet ingredients over the dry and whisk to combine. Let stand 3 minutes while you preheat the griddle.

Spray a griddle or nonstick skillet with cooking spray. When hot, scoop 1/4 cup batter onto griddle. Cook 2 minutes on first side, flip, and cook about a minute longer on the second side.

Serve with strawberries, butter, and maple syrup.