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| b97d43_296573239b324bec8d13278f588fd3f7.jpeg***Fluffy Whole Grain Pancakes*** *MyPlate2Yours - Lynn Dugan*Makes 8Ingredients½ cup whole wheat flour½ cup all-purpose flour½ cup quick oats¼ teaspoon salt2 teaspoons baking powder1 teaspoon ground cinnamon1 large egg1 cup milk2 tablespoons brown sugar¼ cup Greek yogurt1 teaspoon vanilla extractDirectionsIn a medium bowl, combine the first six ingredients (flours, oats, salt, baking powder, cinnamon) and make a well in center. Set aside.In a separate bowl, combine egg and milk with a whisk. Whisk in brown sugar, yogurt and vanilla until well combined.Pour wet ingredients into dry and stir gently until just combined. Heat large skillet or griddle over medium heat. If you are not using a non-stick pan, lightly coat pan with oil or butter. Drop ¼ cup batter for each pancake. Cook until the edges brown and bubbles form in center. Flip and continue cooking on other side, about 2 minutes. Continue until batter is used. Serve hot with maple syrup, fresh fruit and/or powdered sugar. Enjoy!*For fruity versions of this pancake, add a few washed blueberries to the batter just after it’s poured on the hot skillet. Or try sliced bananas, too. What fruit would you want to use? Try it and please let me know!*Recipe adapted from [www.sallysbakingaddiction.com](http://www.sallysbakingaddiction.com) |