



## Orangette's Oatmeal Pancakes

*Molly says these are adapted from the Inn at Fordhook Farm*

BAH Note: The oats need to soak overnight in the buttermilk. So these pancakes are a planned indulgence.

- 2 cups rolled oats
- 2 cups buttermilk
- 1/2 cup all purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs, lightly beaten
- 1 stick butter, melted

Stir together the oats and buttermilk in a medium bowl until well mixed. Cover with plastic wrap and let sit overnight in the refrigerator.

Remove the oat and buttermilk mixture from the refrigerator. In a separate bowl, whisk together the flour, sugar, baking soda, baking powder, and salt.

Add the melted butter and beaten eggs to the oat and buttermilk mixture. Stir well to combine. Add in the flour mixture and stir just until blended into a thick batter.

Heat a large nonstick frying pan over medium high heat. Lightly grease the pan with vegetable oil and wipe out the excess. When the pan is ready, ladle in 1/4 cup portions of the batter. Cook the pancakes until the bottoms are nicely browned, the tops have bubbled, and the edges have set before flipping. Cook the second side until browned.

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*orangette's oatmeal pancakes* was posted by wendi on 6 april 2010 at [bonappetitthon.com](http://bonappetitthon.com)