

CopyCat IHop Harvest Grain & Nut Pancakes

Ingredients

3¼ cup Quaker Oats
3¼ cup whole wheat flour
2 teaspoons baking soda
1 teaspoon baking powder
1½ teaspoon salt
1 1½ cups buttermilk
1¼ cup vegetable oil
1 egg
1¼ cup sugar
3 tablespoons finely chopped blanched almonds
3 tablespoons chopped walnuts

Directions

Lightly oil a skillet or griddle, and preheat it to medium heat.

Grind the oats in a blender or food processor until fine, like flour.

Combine ground oats, whole wheat flour, baking soda, baking powder and salt in a medium bowl.

In another bowl combine buttermilk, oil, egg and sugar with an electric mixer until smooth.

Combine dry ingredients with wet ingredients, add nuts and mix well with mixer.

Ladle 1/3 cup of the batter onto the hot skillet and cook the pancakes for 2 to 4 minutes per side or until brown.