

Gifts from the Kitchen

Cinnamon Oat Pancake Mix

In a mixing bowl, mix together the following ingredients. Pour into a clean jar or a zipper plastic bag. Seal tightly. Attach a copy of the recipe card below. Makes approximately 2 cups of mix, enough for one pint jar gift.

1 cup quick cooking oats
1 cup flour
1/4 cup non-fat powdered milk

1 Tablespoon cinnamon
1/4 teaspoon salt
2 1/4 teaspoons baking powder

Cinnamon Oat Pancakes

Ingredients:

2 eggs
1/3 cup vegetable oil
1.5 cups water

In a mixing bowl, beat eggs. Mix in vegetable oil. Gradually add in pancake mix and water. Add more water if the batter is too thick.

Heat a lightly greased skillet over medium high heat. Pour a heaping spoonful of batter onto hot skillet. Cook pancakes until bubbles appear and break (about 2 to 3 minutes). Turn over pancakes and cook 2 to 3 minutes more or until golden brown. Makes 12 pancakes.

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