



THE J.M. SMUCKER Co

Overnight Oatmeal Pancakes

Prep Time Cook Time Serves Difficulty

10 mins 3 mins 18 N/A

Ingredients

- 2 cups Robin Hood® Oats
- 2 cups buttermilk or sour milk
- 2 eggs, lightly beaten
- 1/4 cup butter, melted
- 1/2 cup raisins
- 2 tbsp granulated sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 1/2 cup Robin Hood Original All Purpose Flour

Robin Hood® Original All Purpose Flour

Directions

Step 1:

Combine, in a small bowl, oats and buttermilk; stir well to blend. Cover and refrigerate overnight.

Step 2:

Preheat a lightly greased griddle or large frying pan over medium heat. Remove batter from refrigerator.

Step 3:

Add eggs, melted butter and raisins to batter; stir well to blend.

Step 4:

Combine, in a separate large bowl, flour, sugar, baking powder, baking soda, cinnamon and salt; add to oat mixture and stir just until moistened (If batter seems too thick, add more buttermilk.)

Step 5:

Spoon batter, about 1/3 cup (75 ml) for each pancake, onto hot griddle. Spread batter out to 4" (10 cm) circles.

Step 6:

Cook until tops are bubbly and appear dry (2-3 minutes); turn and cook until lightly browned.

Images

