



Blueberry Oatmeal Pancakes

 **SERVINGS**

4

 **COOKING TIME**

10 min

Help start your morning off with an easy breakfast option bursting with blueberries. Our recipe for Blueberry Oatmeal Pancakes is a unique take on pancakes with ingredients like oats and applesauce. When the batter is on the griddle sprinkle on blueberries, so each bite is fluffy and fruity.

Ingredients

- 1 cup all-purpose flour
- 1 cup [Quaker® Oats-Old Fashioned](#), divided
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 4 tbsp brown sugar
- 1 tsp cinnamon
- 2 tbsp applesauce
- 1 ½ cups buttermilk
- 2 tsp pure vanilla extract
- 1 cup blueberries
- 2 egg whites

Cooking Instructions

1. In food processor, add 1/2 cup oatmeal and pulse until it is a flour consistency.
2. Add to remaining 1/2 cup of oatmeal and the rest of the dry ingredients.
3. In separate bowl, whisk together egg whites and buttermilk.
4. Add vanilla and applesauce.
5. Fold into dry ingredients, stirring to mix completely.
6. Let batter sit for about 10-15 minutes.
7. On electric griddle coated with cooking spray, pour batter in about 1/3 cup portions.

8. Sprinkle blueberries on top.
9. Cook 1 to 2 minutes, until bubbly.
10. Flip, and continue cooking until lightly browned.
11. Sprinkle on a few more berries and some syrup, if desired and enjoy!