

OATMEAL PANCAKES

Yield: 4 Servings | Serving Size: 2 pancakes

Cost/serving: \$0.21

Ingredients:

1 1/4 cups nonfat or low-fat milk

1 cup oats

1 Tablespoon oil

2 eggs, beaten

1/2 cup flour

1 Tablespoon brown or white sugar

1 teaspoon baking powder

1/2 teaspoon salt

Directions:

- Heat griddle or skillet over medium heat.
- 2) Mix milk and oatmeal in a bowl. Let stand 5 minutes.
- 3) Add oil and eggs, mixing well.
- 4) Stir in flour, sugar, baking powder, and salt.
- 5) Pour 1/4 cup of batter for each pancake on a lightly oiled griddle or skillet.
- 6) Turn the pancake when golden brown and bubbles form.

Nutrition Facts

4 servings per container
Serving size 2 pancakes (143g)

Amount per serving Calories

230

	% Daily Value
Total Fat 7g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 490mg	21%
Total Carbohydrate 33g	12%
Dietary Fiber 2g	7%
Total Sugars 7g	
Includes 3g Added Sug	ars 6%

Protein 9g	
Vitamin D 0mcg	0%
Calcium 143mg	10%
Iron 2mg	10%
Potassium 242mg	6%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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