

Cleo Coyle's Best Oatmeal Pancakes

Text & photos (c) by Alice Alfonsi, who writes the [Coffeeshouse Mysteries](#) as Cleo Coyle with her husband, Marc Cerasini

As a whole grain, oatmeal brings great nutrition and fiber to this lovely stack of pancakes, along with a hearty, slightly nutty, and absolutely delicious flavor. But beware: not all oatmeal pancake recipes are created equal, and I've tried enough of them to know. This one is my own recipe, and it has a few tricks to give you great results (that is, tender and fluffy flapjacks instead of rubbery disks). I've also included a dairy-free variation for my friends out there who aren't able to consume dairy products. And I promise you, the dairy-free version is every bit as good as the standard, dairy version. May you eat with flapjack joy!

~ Cleo Coyle, author of [The Coffeeshouse Mysteries](#)



Makes about 6 pancakes (4- to 5-inches in diameter)

Ingredients:

- 1/2 cup quick-cooking oats (*not instant*)
- 3/4 cup whole or 2% cow's milk (***or dairy-free milk**) mixed with...
- 1 teaspoon lemon juice or white vinegar
- 1 Tablespoon honey (*I love using local raw honey, or you can replace with brown or white sugar*)
- 1/4 teaspoon kosher salt (*or 1/8 tsp. table salt*)
- 1/2 teaspoon vanilla extract
- 2 Tablespoons vegetable or canola oil (***see dairy-free note below**)
- 1 large egg
- 1 teaspoon baking powder
- 1/2 cup + 2 Tablespoons flour (*all-purpose white or spelt flour*)

***Dairy-free variation:** Replace cow's milk with almond milk (or another nut milk) or soy milk and because these milks are lower in fat than cow's milk, increase the vegetable oil by 1 teaspoon.



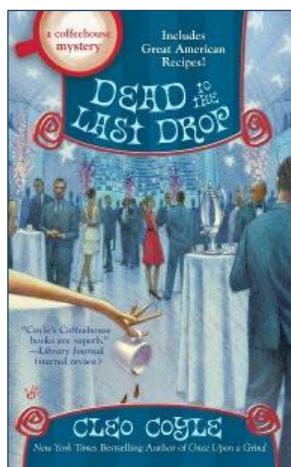
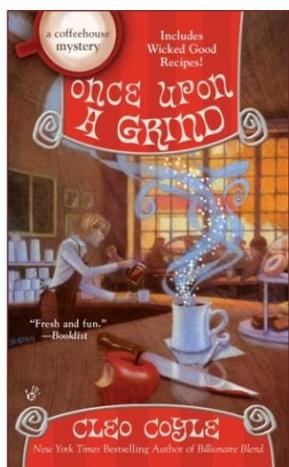
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Directions: Soak the oats in the milk (that you have already mixed with the lemon or vinegar) for about 15 minutes and no longer. You're watching for the oats to plump up and the mixture to thicken (see my photo at the right). Whisk in all the other ingredients except the flour. Be sure the mixture is well blended. Now stir in the flour until it is completely incorporated, but do not over-mix. Allow this mixture to sit for 5 minutes. It will thicken up into a nice batter. Grease a non-stick pan or griddle with butter, oil, or coat with non-stick spray. Ladle on the batter, forming cakes of 4 to 5 inches in diameter. See cooking tip below.

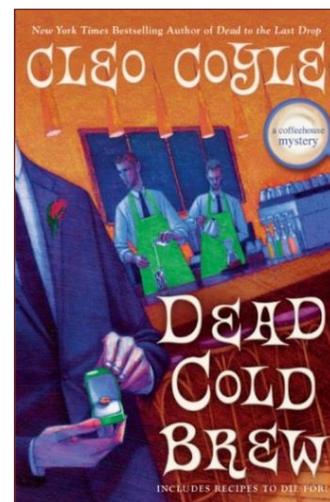
Cooking tip: Oatmeal pancake batter cooks a little differently than standard pancake batter. Watch for the edges to appear cooked and crinkles to form across the cake surface with a few bubbles (you will not see as many bubbles as you would in a standard pancake). When you flip the cake should be golden brown. Cook until golden brown on the other side and serve warm and...



Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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