

Oatmeal Blender Pancakes

2 1/2 cups quick oats (not instant oats!!)
2 teaspoon baking powder
2 tablespoons sugar
1/2 teaspoon salt
1/2-1 teaspoon cinnamon, if you wish
1 large egg
1 cup milk
1/2 teaspoon lemon juice

Place 2 cups of the oats in a blender and blend until a floury consistency forms. Add the baking powder, sugar and salt and cinnamon, if desired. Blitz again briefly and add milk, lemon juice and egg. Blend till all the oat flour is incorporated, turning off blender and using a spatula to make sure none is stuck. Then take the last 1/2 cup of oats and add to the rather thin batter and blend till completely absorbed into the batter and let sit for 5-10 minutes, Mixture will thicken. The longer the batter sits, the thicker it becomes. I usually don't bother to thin it but if you wish, add a teaspoon of additional milk if it gets very very thick. Lightly oil a non-stick pan and wipe off excess oil with paper towel (you just want to make it more non-stick rather than oily, not frying the pancakes rather "baking" them in the pan) and heat till hot then lower temp to medium. Add enough batter to form a nice pancake. Batter is thickish and should not spread much. Cook a few minutes till bubbles form all over the top and bottom is medium browned. Flip and cook a few more minutes till cooked through and lightly browned on both sides. Stack on plate and continue till all batter is used up. Serve with maple syrup, berries, honey or as is.