

Crunchy Pancakes

Printed from Pancake Recipes at <http://www.pancakerecipes.net/>

A surprisingly flavorful breakfast dish that's not only healthy, it's easy to make! Crunchy almond and oatmeal topping is added to pancakes for the ultimate in brunch dishes- a savory and sweet, crunchy and still fluffy flapjack perfect topped with fruit, syrup or whatever your heart desires.

Ingredients:

2 c. flour
1/3 c. whole wheat flour
1/3 c. quick cooking oats
2 Tbsp sugar
2 tsp baking powder
1 tsp baking soda
1 tsp salt
1 tsp ground cinnamon
2 ¼ c. buttermilk
2 eggs, beaten
2 Tbsp vegetable oil
1 c. frozen berries
For Topping:
½ c. quick cooking oats
¼ c. slivered almonds, chopped
¼ c. packed brown sugar
1 tsp ground cinnamon

Directions:

1. In a large bowl combine flours, oats, sugar, baking powder, baking soda, salt and cinnamon.
2. In a medium bowl whisk together buttermilk, eggs and oil. Stir into dry ingredients until just blended.
3. Fold in blueberries and set aside.
4. In medium bowl combine topping ingredients and set aside.
5. Heat large skillet or griddle over medium heat. Sprinkle 1 Tbsp of topping onto griddle and pour ¼ c. batter on top over topping. Immediately sprinkle with another Tbsp of topping. Grill until bubbles form on top of pancake and flip, cooking until second side is golden brown. Repeat until all topping and batter are used. Serve hot.

Author: Catherine Herzog