

OATMEAL PANCAKES



Ingredients to make about 20

*300g warm whole milk
1 desert spoon syrup
1 desertspoon sugar
175g fine oatmeal
4g salt (half a teaspoonful)*

*1 egg
4g (half a teaspoonful) bicarbonate of soda*

Method

Stir the **syrup** and **sugar** into the **warm milk** until they are dissolved.
Add the liquid to the **fine oatmeal** and **salt**.
Beat for 3 or 4 minutes until the mixture is smooth and creamy.
Cover the mixture and leave to soak overnight.

When you are ready to bake, add the **bicarbonate of soda** and the **beaten egg** to the mixture and whisk till well mixed. Stir in a little more milk to give a creamy texture.

Heat the griddle or heavy frying pan well in advance over a medium heat.
Drop tablespoonfuls onto the hot griddle. They take no time at all to brown. Flip over for another minute or so. Best to do a trial one first!

Serving

Serve hot with butter or honey or syrup or serve with bacon for breakfast.

Thanks once more to Catherine Brown: Scottish cookery for this foolproof recipe.