

Gifts from the Family Kitchen Recipe

Cinnamon Oat Pancake Mix in a Quart Jar

2 cups quick cooking oats
2 cups whole wheat blend flour **OR** 1 cup all-purpose & 1 cup whole wheat flour
½ cup non-fat dry milk
2 Tablespoons cinnamon
½ teaspoon salt
1 ½ Tablespoons baking powder

Combine all ingredients in a large bowl; stir well. Store in an airtight jar or container in the refrigerator. Attach the following instructions below as a gift tag.

Yields about 4 cups of mix, enough for one quart jar gift.



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Cinnamon Oat Pancakes Homemade Mix (enough for 2 batches)

Directions:

In a mixing bowl beat 2 **eggs**. Gradually beat in 1/3 cup **vegetable oil**. Alternately beat in 2 cups of pancake mix and 1 cup **water**.

Heat a lightly greased skillet over medium high heat. Pour a heaping spoonful of batter onto hot skillet. Cook pancakes until bubbles appear on surface and begin to break (about 2 to 3 minutes). Turn and cook 2 to 3 minutes more or until golden brown.

Yields 12 (5-inch) pancakes.