



**WYMAN'S FAMILY FAVORITE
OATMEAL PANCAKES**

1 cup Old Fashioned Oats	1 tsp. Lemon Juice	1 cup Flour
2 Tbs. Sugar	1 1/2 cup Milk	2 Eggs
1 tsp. Salt	2 tsp. Baking Powder	1/4 cup Oil

Combine oats, flour, sugar, baking powder & salt in mixing bowl. Make a well in center. Combine eggs, milk, oil & lemon juice. Pour into well & stir just until moistened. Pour batter by 1/4 cupfuls onto lightly greased hot griddle. Turn when bubbles form on top. NOTE: If you like thick pancakes, just let the batter set, it will get thicker. If it becomes too thick, add a little more milk. Serve with warm Wyman's Pure Maple Syrup. Makes 6 servings.