

Ingredients

- 3 cups Old Fashioned Rolled Oats, divided
- 2 tsp Baking Powder
- 1 tsp Baking Soda
- 1 tsp Kosher Salt
- 2 Tbsp Chia Seed
- 2 Tbsp Golden Flaxseed Meal
- ¼ cup Maple Syrup
- 1 Egg
- 1 tsp Vanilla Extract
- 1 ½ cups almond Milk
- 2 Tbsp Butter for skillet



Directions

1. Preheat a griddle or nonstick pan to medium heat.
2. Blend 2 cups of rolled oats in a high-powered blender or food processor, about 30 seconds.
3. To the oat flour, add in baking powder, baking soda, salt, chia seeds and flaxseeds. Pulse to combine.
4. Add in the remaining cup of rolled oats, maple syrup, egg, vanilla extract, and milk. Blend for 30–45 seconds or until combined and no dry spots remain.
5. Brush preheated griddle with butter and portion batter using a ¼ measuring cup. Cook until the edges begin to set, 3–4 minutes. Flip and continue to cook on the second side 2–3 minutes more. Serve warm or hold in a 200°F oven for up to 15 minutes.

Notes

Top with mixed berries, yogurt, apples sauce, jam