



Solid equipment. Sound advice.

N50 MIXER RECIPES

CINNAMON OAT PANCAKES

1 cup all-purpose baking mix
1/2 cup of quick cooking oats
2 eggs
1/2 to 3/4 cup of Vitamin D milk
2 teaspoons of ground cinnamon
(can use more for a stronger
cinnamon flavor)

In the mixer bowl place one cup of baking mix. Place oats in food processor, and process until oats are a fine powder. Place processed oats in bowl with mix. Using the "B" flat beater, mix on speed 1 for 2 minutes until completely mixed. Scrape bowl as necessary. Add eggs, mix on speed 1 until a lumpy paste forms. Add milk gradually while machine is running until the pancake batter is thin. Pancake batter should be on the thin side. Mix until lumps are gone.

Lightly grease a skillet or griddle, and place on low-medium heat until pan is hot. Ladle pancake batter into hot pan, cook until bubbly, flip carefully, and cook about another minute or so or until golden brown.

Serve with butter, sliced bananas, and warm maple syrup.