



RECIPE

Market date: June 1, 2011
Guest Chef: Caroline Shields,
Caroline's Kitchen Table

Oatmeal Pancakes

adapted from: Good to the Grain by Kim Boyce

Serves 6 people

3/4 cup oat flour (purchase at Whole Foods)

1 cup AP flour

2 TBS sugar

2 tsp baking powder

3/4 tsp kosher salt

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3 TBS unsalted butter, melted and slightly cooled

1 1/2 cups whole milk or 2 %

1 cup cooked oatmeal (1 cup of oats + 2 cups water heated until cooked)

1 TBS real maple syrup

2 eggs

vegetable oil and butter

blueberries

Mix all of the dry ingredients in one bowl and the wet ingredients in another. Gently fold the wet ingredients into the dry. Using a stainless steel pan heat over medium high with a thin layer of vegetable oil. Once hot, add a pat of butter and pour in the pancakes. Turn the heat down to medium. The key is to get thin pancakes (add more milk if the first batch is too fluffy) that have a lip around the edge of the pancake. Add the blueberries to each pancake. Once bubbles form on the top, flip the pancakes. Cook for another minute or less. Serve with Rare Bird Preserves lemon curd and fresh whipped cream. It is best to use this batter right away.

<http://www.rarebirdpreserves.com/>