Cranberry Oatmeal Blender Pancakes

Yield:

4 servings
Ingredients:

1 1/4 cups milk
3/4 cup whole wheat berries OR 1 1/8 cups whole wheat flour
1/2 cup rolled oats or quick oats
2 eggs
1 teaspoon ground cinnamon
2 teaspoons baking powder
1/4 cup (packed) brown sugar
1/8 teaspoon salt
1 1/2 cups fresh whole cranberries, washed

Butter and/or maple syrup, for serving
Instructions:

1. Preheat a heavy skillet or griddle over medium heat.

2. In a blender, combine the milk and wheat berries. Blend on HIGH
for 4 minutes.* If you are using whole wheat flour rather than wheat
berries, blend until the flour and milk are well-mixed. (Stop and scrape
the sides of the blender once if needed.)

3. Add the oats, eggs, cinnamon, baking powder, brown sugar, salt,
and half of the cranberries to the blender. Blend on a medium or high
speed for about a minute, until well-blended. If anything has stuck to

the sides of the blender, scrape the sides and blend for another moment.
You should have a slightly pink, fairly thin pancake batter.**

4. Stir in the remaining cranberries (whole). Because the cranberries
float, you won't be able to pour the batter onto the griddle to cook.
Instead, use a ladle to scoop the batter and drop onto the preheated
griddle. (Lightly oil griddle first if you think they might stick; I use
cast iron and use a little oil for the first pancake and then no
additional oil.)

5. Cook pancakes at a moderate pace – not too quickly though, or the
cranberries will still be crunchy inside! I've found that these
pancakes take only slightly longer than plain wheat pancakes. I wait for
the first few "pops!" from the cranberries before I flip the pancake.

Enjoy hot with butter and/or maple syrup!

Leftover pancakes can be frozen in a ziplock bag. Re-heat (thawed or from frozen) in a toaster before serving.

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This recipe is taken from Tammy’s Recipes.