Oatmeal Griddle Cakes

Makes: 6 servings

Ingredients

- 2 cups milk
- 2 cups quick-cooking oats
- ? cup sifted flour
- 2 ½ teaspoons baking powder
- 1 teaspoon salt
- 2 eggs
- ? cup melted butter

Directions

1. Heat milk and pour it over the oats. Allow to cool.
2. Sift together flour, baking powder, and salt.
3. Separate the egg yolks and egg whites.
4. Beat egg yolks and add to oat mixture.
5. Add melted butter and stir in dry ingredients.
6. Stiffly beat the egg whites. Fold egg whites into the batter.
7. Drop the batter by spoonfuls on a hot greased griddle.
8. When the surface is covered with bubbles, turn and brown on the other side.

Notes

- Oatmeal griddlecakes take longer to brown than plain griddlecakes.
- To complete the meal, serve the griddle cakes with sirup (syrup) and sausages. The rest of the meal may be a large fruit and carrot salad and gingerbread.

- For variety, try apple griddlecakes - add ¼ teaspoon cinnamon, 2 tablespoons brown sugar, and 1 cup finely chopped, pared apples to the batter before adding egg whites.

Recipe from: *Money-Saving Main Dishes,* 1948, adapted by the USDA Food and Nutrition Administration.

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