

Recipes from New York Times Bestselling Author  
**SUSAN MALLERY**

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***FROM GARY'S CAFÉ***  
**Oatmeal Cranberry Pancakes**

INGREDIENTS:

- 1 C + ¼ C old-fashioned oats, divided
- 2 C buttermilk
- 1 C flour
- 2 T brown sugar
- 2 t baking powder
- 1 t baking soda
- ½ t salt
- 2 eggs
- ½ C dried cranberries, roughly chopped
- ½ C chopped nuts (optional)

Put 1 C of oats in a food processor and pulse until fine. Mix with buttermilk in a glass bowl. Refrigerate for at least one hour, up to overnight.

Preheat pancake pan over medium heat. In a separate bowl, mix together the flour through the salt, along with the ¼ C of oats. Add the eggs to the buttermilk mixture and whisk together with a fork. Add wet ingredients to dry, stirring just until moist. Add cranberries and nuts, if desired.

Lightly grease the pan with a pat of butter and pour about 2/3 C at a time to make six-inch pancakes. Cook until brown on each side. Keep warm in oven until serving. Makes 9-10 pancakes.

