Blueberry Oatmeal Pancakes
From the kitchen of Janice Chiavetta, Environmental Health and Safety Office

Ingredients
- 1 cup egg substitute
- ½ cup rolled oats chopped (about 2 cups)
- ½ cup vanilla protein powder
- ¼ tablespoon salt
- ½ tablespoon cinnamon
- 1 cup frozen or fresh blueberries
- Skim milk

Directions
1. Combine all ingredients in a blender.
2. Add skim milk to thin batter to desired consistency.
3. Blend ingredients on chop setting.
4. Lightly spray small frying pan with butter flavor Pam and heat on medium setting.
5. Pour batter into pan and cook until golden brown. Pancakes are six inches in diameter. Takes 30 minutes to cook and serves three.