

Oatmeal Buttermilk Sheet Pancakes

Ingredients

- Oats - 1.5 cup / 6 oz
- Buttermilk - 1 Cup / 8oz
- Apple Sauce - 2 1/4 Cup / 18 oz
- Egg, Beaten - 2 ea / 4 oz
- Butter, Melted - 1/4 Cup / 2 oz
- Vanilla Extract - 2 tsp
- Whole Wheat Flour - 1 Cup / 6 oz
- Oat Flour - 1/3 Cup / 1.5 oz
- Salt, Kosher - 1/2 tsp
- Baking Soda - 1/2 tsp
- Baking Powder - 1/2 tsp
- Cinnamon - 1/2 tsp



Directions

1. In a mixing bowl, combine the Oats and the Buttermilk, stir to incorporate. Allow the mixture to soak for 2 hours or overnight.
2. Combine the apple sauce, the beaten egg and the additional wet ingredients with the Oats and Buttermilk. Stir to combine.
3. In a separate bowl, whisk all of the dry ingredients together.
4. Combine all of the dry ingredients with the wet ingredients, stirring to incorporate the dry without over mixing.
5. Using a #20 scoop, portion the mixture onto a prepared, parchment lined sheet tray. Space the mixture out by 3 inches minimum approx. 12 per full size sheet tray.
6. Allow to cook at 375 F for 8 to 10 minutes.
7. Remove from the oven, flip onto a cooling rack, bottoms up.
8. The finished pancakes can be served immediately, held in a warmer (covered), or cooled and reheated at a later date.

Crediting

20 - #20 scoop
2.3 oz portions

Whole Grain 1 oz

"As a reminder, the School Food Authority (SFA) is responsible for ensuring standardized recipes and menus meet meal pattern requirements. The Food Buying Guide (FBG) and Recipe Analysis Workbook (RAW) are tools to help SFAs determine the expected meal pattern contribution for standardized recipes. For more information on how to standardize recipes, visit the Institute of Child Nutrition's USDA Recipe Standardization."

NW Berry Sauce

Ingredients

- Applesauce - 1 Cup / 8 oz
- Raspberries or Blueberries - 1 & 1/2 Cup / 8.25 oz
- Sugar, or substitute Honey, Maple Syrup - 1/4 Cup / 2 oz
- Lemon Juice - 1 Tbsp / .5 ounces
- Salt, Kosher - 1/2 tsp
- Ginger Powder, ground - 1/8 tsp

Directions

1. Combine the first three ingredients in a Sauce Pan, stir to incorporate.
2. Bring the mixture to a simmer, allow to cook for 15 minutes.
3. Remove from the heat, whisk the lemon juice, salt and ginger into the mixture.
4. Serve warm or cold.



Notes

Crediting

12 Servings

1/8 cup / 1 Ounce

Fruit 1/8 Cup

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