

Lathcoats Farm Recipes

Oat Griddle Cakes With Apples

Lovely for tea! Makes about 15 griddle cakes, half this recipe makes enough for two adults and two children we find!

Ingredients

120g (4oz) rolled oats
375ml (12fl oz) boiling water
1 egg
150g (5oz) plain flour
2 tablespoons baking powder
Pinch of salt
60g (2oz) sugar
250ml (8fl oz) milk
60g (2oz) melted butter
3 eating apples peeled cored and grated
30g (1oz) butter

Method

Combine oats and boiling water and allow to stand for 5 minutes
Add egg, flour, baking powder, salt and sugar. Mix
Stir in milk, melted butter and apples.
Melt 30g (1oz) butter in a large, flat frying pan or griddle over medium heat.
When the butter begins to crackle, spoon out rounds of batter of the desired size onto the griddle. Gently flip cakes when bubbles form around the edges and in the centre. Cook until golden brown on both sides and cooked right through.