



# Cardamom Oatmeal Pancakes

These fluffy pancakes have the wonderful scent of cardamom—what a warm way to start your day!

## Ingredients

- 1 cup [Pamela's Baking & Pancake Mix](#)
- 2 tablespoons sugar
- ½ teaspoon ground cardamom
- ¼ teaspoon salt
- 1 egg, large
- 1 cup milk
- 1 tablespoon oil
- ½ cup cooked oatmeal
- ¼ cup sliced almonds
- ¼ cup chopped dried apricots
- vegetable oil for frying

## Directions

Whisk together Baking & Pancake Mix, sugar, cardamom, and salt in a medium bowl.

In a large separate bowl, mix egg, milk, and oil; add the flour and spice mixture, cooked oatmeal, almonds, and apricots and stir until just incorporated; don't overmix.

Heat large skillet or griddle to medium heat. When a few drops of water dance on the surface, add a thin film of vegetable oil. Spoon out the batter, making any size pancakes you like. Cook until bubbles form on the top and pop, 2 to 3 minutes. Carefully flip the pancakes and cook until firm, slightly browned, and cooked all the way through.

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