# Apple Oat Pancakes

**Serving Size:** 5

**Ingredients:**
- 1/2 cup quick-cooking rolled oats
- 2 cups water
- 2 cups pancake mix, complete -- *
- 1/2 cup apple -- * * shredded
- 2 tablespoons sugar
- 1/2 teaspoon cinnamon

**Cooking Directions:**

In medium bowl, combine rolled oats and water; let stand 5 minutes. Meanwhile, heat large nonstick skillet or griddle to medium high heat (375F). Grease lightly with oil. Add remaining ingredients to rolled oats mixture; stir just until all ingredients are moistened. (Batter will be thin). For each pancake, pour 1/4 cup batter into hot skillet. Cook 1 to 1 1/2 minutes, turning when edges look cooked and bubbles begin to break on surface. Continue to cook 1 to 1 1/2 minutes or until golden brown. Serve with syrup, if desired. 15 (4-inch) pancakes; 5 servings

Note: use low-fat Bisquick if you prefer.