Hazelnut Pancakes

Ingredients:
- 2 cups all-purpose flour
- 1 1/4 cups hazelnut meal
- 1 tablespoon baking powder
- salt
- 4 eggs
- 1 3/4 cup milk (dairy, soy, rice, hemp—whatever you've got!)
- 1/3 cup brown sugar
- 1/4 cup oil

Directions:
1. Whisk together flour, hazelnut meal, baking powder and 1 tsp. salt. In another bowl, whisk together eggs, milk, sugar and oil.
2. Whisk egg mixture into flour mixture until just combined (lumps are okay).
3. Heat griddle or nonstick skillet over medium heat. Lightly oil griddle/pan.
4. Scoop 1/3 cup of batter onto heated griddle, cook until edges are dry and bubbles come to the surface (about 3 minutes).

Adapted from Martha Stewart

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