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### **Oatmeal Raisin Pancakes**

## **Chef David Burke Previews The Food Bank Can-Do Awards.**

#### **Ingredients:**

**1 3/4 cups oats**

**2 cups buttermilk**

**1/2 cup all-purpose flour**

**2 tbsp. sugar**

**1 tsp. baking powder**

**1 tsp. baking soda**

**1/2 tsp. ground cinnamon**

**Pinch salt**

**2 eggs**

**1/2 stick melted butter**

**1/3 cup raisins**

#### **Preparation:**

**1- In a large bowl, soak oats in buttermilk for two hours or overnight.**

**2- Mix flour, sugar, baking powder, baking soda, ground cinnamon, and salt in a separate large bowl. Sift.**

**3- Make a well in the dry ingredient mixture. Pour the soaked oats into the middle. Mix well.**

**4- Slowly add melted butter to combine well with the batter.**

**5- Add raisins.**

**6- Rest the batter for 1 hour before cooking. Cook the pancake batter over high-heat, flipping when the spatula easily slides underneath each pancake and the surface is golden brown.**

**Serve.**