



## Apple Sheet Pan Pancakes

🍴 Makes 12 servings ⌚ Cook time: 15 minutes

### Ingredients

- Baking spray
- 1 ½ cups Quaker® Oat Flour
- 1 ½ cups all-purpose flour
- 4 Tbsp. sugar
- 2 Tbsp. baking powder
- 1 tsp. ground cinnamon
- Pinch of salt
- 2 ½ cups 1% milk
- 4 Tbsp. canola oil
- 2 large eggs
- 2 cups Bare® Fuji & Reds Apple Chips
- Syrup and bananas (optional)

### Instructions

1. Preheat oven to 400°F. Spray a 16- x 12-inch baking sheet with baking spray.
2. Whisk together flours, sugar, baking powder, cinnamon, and salt in a medium bowl; add milk, oil, and eggs, whisking until combined.
3. Pour pancake batter into prepared pan, spreading evenly.
4. Arrange Bare® Fuji & Reds Apple Chips evenly over batter. Bake in preheated oven until golden brown, 12 to 15 minutes. Let stand 5 minutes. Cut into squares. Top with syrup and sliced bananas, if desired.

**Nutrition Info:** Calories: 260 | Total Fat: 8g | Saturated Fat: 1.5g | Cholesterol: 65mg | Sodium: 60mg  
Total Carbohydrates: 39g | Dietary Fiber: 2g | Sugars: 14g | Added Sugars: 4g | Protein: 8g