



Ingredients:

- 2 c oatmeal flour (ground oatmeal)
- 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1 tbsp sugar (or equivalent sugar substitute, I used 1 1/4 tsp of Truvia)
- 2 eggs
- 1/4 c melted butter
- 1 c Greek yogurt
- 1 c milk of choice (I used almond milk)

Directions:

1. Place oatmeal in a food processors until it forms a powder, I used old fashion oats. Once you have 2 cups of oatmeal flour, pour it in a bowl and add salt, baking powder and sugar.
2. Next, add remaining ingredients one by one and stir with a whisk until smooth. Let the mixture sit for 5 minutes before cooking the cakes in a pan or on a griddle. I use a measuring cup with a spout to make it easier to pour my batter.

You can eat these cakes with syrup, jam, or just fresh fruit! I always have a bag of frozen berries in my freezer, so I will put a cup or two in a bowl and sprinkle with sugar (or Truvia) and let them sit in the fridge overnight. The next morning the fruit will be defrosted and there will be a nice, sweet syrup to pour over your pancakes too!

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