

APPLE STRUESEL PANCAKE

Homemade pancakes are a special treat for breakfast or brunch. When the number of pancake eaters exceeds three or four, a large warm pancake from the oven saves time. It makes eight ample servings and has a crunchy oat topping over a puffy oatmeal pancake and apple slices in a cinnamon syrup.

Once the pancake is in the oven, it needs no further attention and is ready to serve in about 25 minutes. In the meantime, pour juice, make coffee or milk for the kids.

The oats replace some of the usual pancake recipe's flour to add nutritional value as well as a mildly fruity flavor. While both quick and old-fashioned oats can be used, the old fashion gives a heartier texture.

APPLE STREUSEL PANCAKE

OVEN 350---8" SQUARE OR ROUND GLASS BAKING DISH

TOPPING

½ cup oats, uncooked (quick or old fashioned)

¼ cup flour

¼ cup brown sugar

3 tablespoons butter or margarine, melted

Combine and stir until crumbly, set aside.