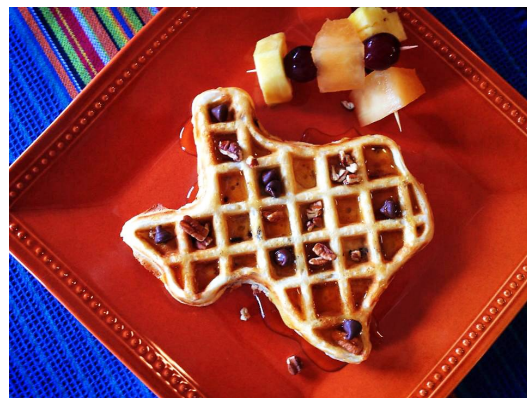


GRANDPA CHARLEY'S PANCAKE & WAFFLE BATTER

Compliments of: Charley & Stacy Hoffman

Serves 4



2 eggs

1/3 cup vegetable oil

1 1/4 cup milk

3/4 cup instant oatmeal or old fashioned oats

1 tablespoon doubling baking soda

1 tablespoon sugar

1 teaspoon baking soda

1/2 teaspoon salt

**Optional ingredients: Chocolate chips, heavy whipping cream and powdered sugar*

In a bowl, beat eggs with hand-held or electric mixer until light and frothy. Slowly add the oil. Then slowly add the milk and continue to mix. In a separate bowl, mix all dry ingredients, and then add to the bowl of wet ingredients.

For Pancakes:

Once desired amount of batter is poured onto skillet, add the chocolate chips by playing them on top of each pancake. Flip when ready.

For Waffles:

Pour batter directly into waffle iron.

For Whipped Cream:

Pour one container of whipping cream into a bowl and add 1/2 cup of powdered sugar. Beat with an electric mixer until thickened. Continue to add powdered sugar to desired sweetness.



Charley Hoffman

2016 Champion of the Valero Texas Open

This recipe was featured in 2012:

"Beyond the Fairways and Greens: A Look Inside The Lives of PGA TOUR Families"

The 25th Anniversary Publication of the PGA TOUR Wives Association

For more information about the PGA TOUR Wives Association,

Please visit www.pgatourwives.org

For more information about the Valero Texas Open,

Please visit www.ValeroTexasOpen.com

