

Pumpkin Pancakes

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A perfect seasonal dish that will make any Autumn day into a holiday. Delicate, and lightly sweetened with the natural flavors of pumpkin and brown sugar, this dish will have everyone reaching for more. Enjoy the spices, aromas and tastes of Fall with this memorable dish.

Ingredients:

1 ½ c. milk
1 c. pumpkin puree (fresh or canned)
1 egg
2 Tbsp vegetable oil
2 Tbsp vinegar
2 c. flour
3 Tbsp brown sugar
2 tsp baking powder
1 tsp baking soda
1 tsp ground allspice
1 tsp ground cinnamon
½ tsp ground ginger
½ tsp salt

Directions:

1. In a bowl, whisk together milk, pumpkin, egg, oil, and vinegar. Set aside.
2. In large bowl whisk together flour, sugar, baking powder, baking soda, allspice, cinnamon, ginger, and salt. Stir in egg mixture until just blended.
3. Heat a lightly oiled griddle or frying pan over medium heat. Pour ¼ cup batter onto griddle, and brown on both sides until golden and slightly bubbling. Serve hot, topped with syrup if desired.

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