

PUMPKIN

PANCAKES

Serve these up on Halloween morning. You can make them in advance and freeze them in between layers of waxed paper so they won't stick together.

Ingredients:

1 ½ cups of milk or buttermilk
¾ cup canned pureed pumpkin
1 egg
2 tbsp vegetable oil or melted butter
½ tsp vanilla extract
1 ½ cups flour
1 ½ tsp baking powder
½ tsp baking soda
3 tbsp brown sugar
¼ tsp salt
1 tsp ground cinnamon
½ tsp ground cloves
½ tsp ground ginger
Pinch of nutmeg

Optional Toppings:

Maple Syrup
Various fruits
Chocolate chips



Step 1: Heat up the skillet or non-stick pan (medium to low heat).

Step 2: In a medium bowl whisk the milk, pumpkin puree, melted butter or oil, vanilla, and the egg.

Step 3: In a separate bowl whisk the flour, sugar, baking powder, baking soda, sugar, salt and spices.

Step 4: Add the wet ingredients to the dry ingredients and mix until just combined.

Step 5: Spray or grease the skillet with butter or oil. Pour ¼ cup of batter per pancake and cook for about 3 minutes per side, flipping when bubbles form and edges are beginning to brown. Repeat until batter is gone (keeping the other pancakes warm in a ceramic casserole with a lid).

Step 6: (Optional) Serve as is with syrup or decorate to make them into Jack-O-Lanterns. We used an apple slice for the mouth, chocolate chips for the eyes and a piece of kiwi fruit for the stem.