

Pumpkin Apple Pancakes

Recipe adapted from *Sunset Magazine*
Provided by the Auburn Interfaith Food Closet

RECIPE TYPE: Breakfast

SERVES: 5-6 (22 to 24 pancakes, 4" to 5" diameter)

PREP TIME: 10 minutes COOK Time: 30 minutes



INGREDIENTS:

- 2 large eggs, beaten
- 2 cups milk
- 4 tablespoons vegetable oil (1/4 cup)
- 1 cup pumpkin puree (fresh or canned)
- 2 cups flour
- 2 tablespoons sugar
- 2 tablespoons baking powder
- ½ teaspoon salt
- 2 teaspoons cinnamon and/or nutmeg (to taste)
- 1 apple, cored, and diced (about 2 to 3 cups)
- 2 tablespoons butter (or oil), for cooking
- Syrup and butter, for serving

DIRECTIONS:

1. Mix well eggs, milk and oil together, in a medium bowl. Gently stir in the pumpkin puree and set aside.
2. Mix together the flour, sugar, baking powder, salt and cinnamon in a large bowl.
3. Stir the pumpkin mixture into the flour mixture, using a whisk or large spoon, batter will be slightly lumpy. Mix in the diced apple.
4. Heat 1 teaspoon of oil (or butter) in a large frying pan over medium-high heat.
5. Spoon batter by 1/4-cup portions into pan, making 3 or 4 pancakes at a time. Cook on first side until pancake edges are firm (about 5 minutes). Turn pancakes over and cook for another 2 to 3 minutes until browned. Continue making pancakes with remaining batter, adding more butter or oil to the pan for each batch. Keep pancakes in layers separated with waxed paper.
6. Reheat pancakes in 350°F oven for 5 to 10 minutes, as needed. Serve hot with syrup and more butter, to taste.

