

# Pumpkin Pancakes

## Ingredients

1 1/4 cups all purpose flour  
2 tablespoons sugar  
2 teaspoons baking powder  
1/2 teaspoon cinnamon  
1/2 teaspoon ginger  
1/2 teaspoon salt  
1/8 teaspoon nutmeg  
pinch of cloves  
1 cup milk  
6 tablespoons caned pumpkin puree  
2 tablespoons melted butter  
1 egg

## Directions

Whisk together flour, sugar, baking powder, spices and salt. In a separate bowl stir together milk, butter, egg and pumpkin; fold mixture into dry ingredients. Melt some butter in a skillet over medium heat; pour 1/4 batter for each pancake. Cook pancakes about 3 minutes per side; serve with butter and syrup. Makes 8 to 10.

This was one of the kid's favorite things to make and eat. Some of the kids thought pumpkin pancakes sounded strange, but just smelling them cook made them want to try them. They love smelling all the ingredients as we mix them up and they are always so excited to see how things change as you stir and add new things.