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## Pumpkin Pancakes

Servings 6 Time: 30 minutes

Yield: 12 – 4-inch pancakes

### **Here is what you need:**

2 cups all-purpose flour

3 tablespoons brown sugar

2 teaspoons baking powder

1 1/2 teaspoons ground cinnamon

1-teaspoon baking soda

1/2 teaspoon ground ginger

1/2 teaspoon salt

1/4-teaspoon ground nutmeg

1 1/2 cups milk

1 cup pumpkin puree (if you do not have a full can of pumpkin, you can replace 1/2 of a cup with unsweetened applesauce)

1 egg

2 tablespoons vegetable oil

### **Here is how you do it**

Combine the flour, brown sugar, baking powder, cinnamon, baking soda, ginger, salt and nutmeg, set aside.

In a large separate bowl, slowly mix with a whisk or rubber spatula the milk, pumpkin, eggs and oil. Stir into the pumpkin mixture until smooth but do not over mix.

Heat a lightly oiled griddle or frying pan over medium high heat.

Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.