

Pumpkin Pancakes

Ingredients

- 1 1/4 cups all-purpose or white whole wheat flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 1/2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 1 cup milk
- 1/3 cup pumpkin purée
- 2 tablespoons unsalted butter, melted or 2 tablespoons vegetable oil
- 1 large egg

Instructions

- Whisk together the flour, sugar, baking powder, spice and salt until evenly incorporated.
- In a separate bowl or measuring cup whisk together the milk, pumpkin, melted butter and egg.
- Pour the wet ingredients into the dry ingredients, stirring just until evenly moistened.
- Heat a large pan over medium heat or preheat a griddle to 350°F. Lightly grease the pan with butter or vegetable oil.
- Spoon the batter, 1/4 cup at a time, into the pan.
- Cook on the first side until the edges of the pancakes start to look dry, about 2 to 3 minutes. Flip the pancakes over and continue to cook until the bottoms are brown, an additional 2 minutes. Makes 8-10 pancakes.

ADAPTED FROM KING ARTHUR

