



# 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.