

PUMPKIN PIE PANCAKES

This recipe came from Harris Teeter, and it is really tasty. Shared by Steve & Diane Rothman.

PREP: 5 minutes

COOK: About 3-5 minutes per side, depending upon your pan

SERVINGS: Makes about 8 pancakes

INGREDIENTS:

2 C. all-purpose flour
1 Tbsp. baking powder
2 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. salt
1½ C. milk (use at least some cow's milk; all-almond milk makes pancakes a bit gummy)
1 C. solid packed pumpkin
⅓ C. brown sugar
2 large eggs
2 Tbsp. vegetable oil
½ tsp. ground ginger
¼ tsp. allspice

DIRECTIONS:

Sift together the flour, baking powder, spices and salt into a large bowl.

In a separate bowl, whisk together the milk, pumpkin, sugar, eggs and oil until smooth. Do not over mix.

Pour the wet ingredients into the flour mixture and stir until just combined. Batter will be better if you let it rest for a while, maybe 30 minutes.

Heat a griddle to medium heat and coat with cooking spray. Ladle out ¼ cup batter per pancake and cook until bubbles form around the edges. Flip and cook until browned on the bottom. Repeat with remaining batter.

Serve immediately with maple syrup, butter and pecans.

