

Pumpkin Pancakes



Rated: ★★★★★

Submitted By: Ruth

Photo By: Dianne

Prep Time: 20

Minutes

Cook Time: 20

Minutes

Ready In: 40

Minutes

Servings: 6

"Ginger, cinnamon and allspice give this pumpkin pancake recipe just a hint of sweetness, making it the perfect fall breakfast."

INGREDIENTS:

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|-----------------------------|----------------------------|
| 1 1/2 cups milk | 2 teaspoons baking powder |
| 1 cup pumpkin puree | 1 teaspoon baking soda |
| 1 egg | 1 teaspoon ground allspice |
| 2 tablespoons vegetable oil | 1 teaspoon ground cinnamon |
| 2 tablespoons vinegar | 1/2 teaspoon ground ginger |
| 2 cups all-purpose flour | 1/2 teaspoon salt |
| 3 tablespoons brown sugar | |

DIRECTIONS:

1. In a bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt in a separate bowl. Stir into the pumpkin mixture just enough to combine.
2. 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.