

# Pumpkin Pancakes

## Ingredients

- 1 1/4 cups all-purpose flour
- 6 T brown sugar
- 2 tsp baking powder
- 1 1/4 tsp pumpkin pie spice
- 1 tsp cinnamon
- 3/4 tsp salt
- 1 cup whole milk
- 3/4 cup canned pure pumpkin
- 3 large eggs
- 2 T melted butter (1/4 stick)
- 1 tsp vanilla extract

## Preparation

Whisk the first 6 ingredients in a large bowl to blend. Whisk milk, pumpkin, eggs, melted butter and vanilla in a medium bowl to blend well. Add pumpkin mixture to dry ingredients; whisk just until smooth (batter will be thick).

Heat a non-stick pan over medium high heat. Brush with oil if you think your pan needs it (mine did not). Pour batter by 1/4 cupfuls into hot skillet. Cook until bubbles form on surface of pancakes and bottoms are brown, about 1 minute per side. Flip over and cook for another 30 seconds or until they are cooked and nicely browned. Repeat with the remaining batter. Serve with cinnamon sugar or syrup on top.

Makes about 14 pancakes.