

Pumpkin Pancakes



INGREDIENTS

2 cups all purpose flour
¼ cup brown sugar
2 tsp baking powder
2 tsp baking soda
1 tsp salt
1 ½ tsp pumpkin pie spice
2 c buttermilk
12 cup pumpkin puree
2 extra large eggs
2 tbsp melted butter

DIRECTIONS

Preheat oven to 200 degrees. Heat a griddle over medium heat.

Whisk together the dry ingredients in a large bowl.

In another bowl, whisk together the buttermilk, pumpkin puree, eggs and melted butter. Add to the dry ingredients and continue to whisk.

Pour about 1 tbsp of oil on the griddle and spread with a paper towel. Pour batter, a ¼ cup at a time on the griddle to make dollar sized pancakes.

When the pancakes bubble and the edges look dry after about 2-3 minutes, flip and continue cooking on the other side for 2-3 minutes longer.

Remove to a serving tray, cover with foil and set in oven to keep warm while making next batch.

Serve with warmed maple syrup.

Indigenous Ingredients: pumpkin, maple syrup

“Create love in the kitchen! Enter with a good mind, happy heart and clean hands!”