PUMPKIN PANCAKES

SERVES 6

Preparation time: 15 minutes
Cook time: 3 minutes

INGREDIENTS

1 ½ cups all-purpose flour
1 tablespoon baking powder
2 tablespoons firmly packed brown sugar
1 teaspoon salt
2 teaspoons cinnamon

1 teaspoon allspice (Optional)
1 ½ cups canned pumpkin
2 large eggs, beaten lightly
1 ½ teaspoons vanilla
¼ cup vegetable oil

DIRECTIONS

1. In a large bowl, stir together all dry ingredients.
2. Stir in mild, pumpkin, eggs, vanilla, and vegetable oil. Combine well.
3. Heat a greased griddle over moderate heat until hot enough to make drops of water scatter over its surface.
4. Pour ⅓ cup batter on heated skillet.
5. Cook until the batter is bubbly and the bottom side of the pancake is golden brown.
6. Flip pancake and cook until second side is golden brown.
7. Serve warm with maple syrup, fruit, or honey.

SIMPLY GOOD EATING

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