

Pumpkin Pancakes

written by The Recipe Exchange | September 29, 2014

Ingredients

1 3/4 cups milk
1 cup pumpkin puree
1 egg
2 Tbls. vegetable oil
1 Tbls. distilled white vinegar
2 cups all-purpose flour
3 Tbls. packed brown sugar
2 tsp. pumpkin pie spice
2 tsp. baking powder
1 tsp. baking soda
1/2 teaspoon salt

Directions

Beat together milk, pumpkin, egg, oil, and vinegar.

In a separate bowl, combine flour, brown sugar, pumpkin pie spice, baking powder, baking soda, and salt.

Stir dry mixture into wet mixture just until combined.

Pour the batter into a hot frying pan, forming 5" circles; when the edges appear to harden, flip the pancakes (they should be light browned).

Flip and cook on the other side for same amount of time, or until light brown.