

# Pumpkin Spice Pancakes



## Servings: 6

*1 1/2 cups all-purpose flour*  
*1 tablespoon baking powder*  
*2 tablespoons packed brown sugar*  
*1 teaspoon salt*  
*1 teaspoon ground cinnamon*  
*1/4 teaspoon ground nutmeg*  
*1/4 teaspoon ground ginger*  
*1 cup milk*  
*1 cup pumpkin puree*  
*2 large eggs*  
*1 teaspoon vanilla extract*  
*unsalted butter, for cooking*

In a large bowl whisk together all-purpose flour, baking powder, brown sugar, salt, ground cinnamon, ground nutmeg, and ground ginger.

In a separate bowl whisk together milk, pumpkin puree, eggs, and vanilla extract.

Slowly add the all-purpose flour mixture to the pumpkin mixture. Stir with a wooden spoon until just combined.

Melt unsalted butter in a large skillet over medium heat. Ladle pancakes into the skillet. Cook until bubbles start to form in the pancake batter and the pancakes are golden on the bottom about 3 minutes. Flip and cook the pancakes for 3 minutes on the other side.

Repeat with the remaining batter.

Serve

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Per Serving (excluding unknown items): 199 Calories; 3g Fat (15.4% calories from fat); 7g Protein; 35g Carbohydrate; 2g Dietary Fiber; 66mg Cholesterol; 612mg Sodium; 8g Total Sugars; trace Vitamin D; 249mg Calcium; 3mg Iron; 205mg Potassium; 344mg Phosphorus. Exchanges: .