

Pumpkin Spice Pancakes



Servings: 6

1 1/2 cups all-purpose flour
3 teaspoons 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

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: .