

Pumpkin Spice Pancakes

Yield: 6-7 pancakes

1¼ cups all-purpose flour
2 tbsp. brown sugar
2 tsp. baking powder
¼ tsp. salt
¾ tsp. ground cinnamon
¼ tsp. ground nutmeg
Dash of ground ginger
Dash of ground cloves
1 cup milk
½ cup pumpkin puree
1 large egg
2 tbsp. vegetable oil or melted butter

Preheat the oven to 200°F. Set aside a baking sheet or oven safe serving platter.

Whisk together the flour, sugar, baking powder, salt and spices in a medium bowl. Make sure to blot out any chunks of brown sugar. In a separate small bowl, combine the milk, pumpkin, egg and oil or butter. Stir into the dry ingredients and mix until just combined. The batter may still be lumpy.

Heat a greased skillet or griddle over medium heat (325°F for the griddle). Pour the batter on the griddle or skillet in 1/3 cup portions. Use the back of the spoon or measuring cup to smooth the batter into desired circle shape. When bubbles start forming on the top, carefully use a spatula to flip to the other side. Let cook for a few more minutes until golden brown. Transfer the pancakes to the baking sheet or oven safe platter; place in the oven to keep warm until serving. Repeat with the rest of the batter until it has all been cooked, regreasing the pan as needed. Serve with cinnamon sugar, maple syrup, and/or whipped cream.

Source: [Annie's Eats](#), adapted from [Joy the Baker](#), originally from Martha Stewart