

Pumpkin Pancakes

5 ea.....Eggs
½ c.....Sugar
2 tsp.....Salt
½ c.....Vegetable Oil
2 c.....Buttermilk
2 c Pureed Pumpkin
2 tsp Pumpkin Pie Spice
2½ c.....Cake Flour
4½ tsp.....Baking
Powder
2½ tsp.....Baking Soda



1. Separate yolks from whites and cream yolks with sugar and salt.
2. Slowly add oil into yolk mixture while mixer is going.
3. Add buttermilk, pumpkin and pumpkin pie spice and mix well.
4. Add flour, baking powder, and baking soda and mix well.
5. Whip egg whites until stiff peaks form and fold into the batter.
6. Spoon onto hot griddle that has been lightly buttered.
7. Flip when edges become dry and bubbles start to appear in the center and pop.

It's fall and pumpkins are already at the store so I thought this would be a great way to start the season. Serve with real maple syrup and butter. If you want to add some nuts, sprinkle walnuts or pecans onto each pancake before flipping. I used canned pumpkin because it was easier but you can always cook down a pumpkin and puree it. The batter will last several days in the refrigerator and is even better after it sets a day. Separating the eggs make the batter much more fluffy but you can cream the whole eggs with the sugar and salt and skip step 5 if time is an issue.

Be creative, have fun and enjoy!!!