

Pumpkin Pancakes

This Place I Belong

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1 1/4 c all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon ground ginger *
1/2 teaspoon cinnamon *
1/2 teaspoon salt
1/8 teaspoon nutmeg *
a pinch of ground cloves *
(2 teaspoons of pumpkin pie spice can substituted for the spices with an asterisk)

1 1/4 cup milk
1/2 cup pumpkin puree
2 tablespoons vegetable oil
1 large egg

In a large bowl whisk** together the flour, sugar, baking powder and spices.

** Remember when we used to sift? Sometimes sifting is still called for but often simply whisking the items together will yield the same result with less time and effort. Both add air to the mixture.

In a separate bowl, blend the milk, pumpkin, oil and egg until smooth.

Add to the flour mixture. Slowly incorporate the wet ingredients into the dry.

When thoroughly combined, cook on a lightly buttered griddle heated to 350 degrees. If using a stovetop griddle cook over medium to medium high. You can tell the pan is ready when a drop of water dances when dropped onto the hot surface.

Serve with lots of butter (remember, butter is a side dish, not a condiment) and maple syrup.

Tip: This recipe is amazing, (and healthier) made with whole wheat flour. If substituting whole wheat flour, be sure to use soft, white wheat. It has a lower gluten content than the hard wheat used for baking bread.

Enjoy!