

Pumpkin Spice Pancakes

barely adapted from Joy the Baker

3/4 cup all-purpose flour
1/2 cup whole wheat flour
2 Tablespoons brown sugar
2 teaspoons baking powder
1/4 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon fresh grated nutmeg
pinch of ground cloves
1 cup milk
1/2 cup canned pumpkin
1 egg
2 tablespoons vegetable oil or melted butter + more for skillet
for toppings: cinnamon sugar, whipped cream, toasted chopped pecans, and/or hot maple syrup

Whisk together flours, salt, spices, sugar and baking powder in a medium sized bowl.

In a separate bowl, whisk together milk, egg, pumpkin and vegetable oil or melted butter.

Pour the wet ingredients into the dry ingredients and whisk until just combined. Don't worry if you have a few lumps. You don't want to over beat the batter, it'll produce tough pancakes.

Let the batter sit for 10 minutes while you heat the skillet. Over low-medium heat melt a tablespoon of butter or vegetable oil . Once skillet is hot, spoon a heaping 2 tablespoons of batter per pancake into the skillet. When pancake starts to bubble slightly, carefully flip over.

Once browned and cooked through place pancakes on a oven proof plate and place in the oven set at 200 degrees F to keep warm while the rest of the pancakes are cooked.

Serve with cinnamon sugar, whipped cream, toasted chopped pecans, and/or maple syrup. Delicious!

(Servings: 3-4, Prep time: 15 min., Cook time: 20 min., Difficulty: Easy)