RECIPE

Pumpkin Pancakes

Soft, lightly spiced pumpkin pancakes for a fall breakfast, ready from one bowl and a hot griddle.

MAKES

6 servings US Metric

TOTAL

30 min

Ingredients

- [ ] ¾ cup all-purpose flour
- [ ] ¾ cup whole-wheat flour
- [ ] 2 tbsp light brown sugar
- [ ] 1 tbsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp ground ginger
- [ ] 2 large eggs
- [ ] 1 cup canned plain pumpkin
- [ ] 1 cup whole milk
- [ ] 2 ripe pears, sliced, to serve
- [ ] 2 tbsp vegetable oil
- [ ] Butter or oil for the pan

Method

1. Whisk both flours, the brown sugar, baking powder, salt, cinnamon and ginger in a large bowl.
2. In a second bowl, whisk the eggs, pumpkin, milk and oil until smooth.
3. Pour the wet mix into the dry and stir just until no dry flour shows. A few lumps are fine. Let the batter sit 10 minutes; it thickens a little.
4. Heat a griddle or large skillet over medium heat and rub it with a little butter or oil.
5. Pour ¼ cup batter for each pancake and spread it slightly with the back of the spoon, since pumpkin batter is thick. Cook about 3 minutes, until bubbles pop and stay open and the edges look dry.

6 Flip and cook 2 to 3 minutes more, until the underside is golden and the center springs back when pressed. Keep the first ones warm in a 200 °F oven.

7 Serve two per plate with sliced pear on top instead of syrup.