

Our State eats

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Pumpkin Pie Pancakes

Yield: 8 pancakes.

- 1½ cups milk**
- 1 cup canned pumpkin**
- 1 egg**
- 2 tablespoons salted butter, melted**
- 2 tablespoons white vinegar**
- 2 cups all-purpose flour**
- 3 tablespoons brown sugar**
- 2 teaspoons baking powder**
- 1 teaspoon baking soda**
- 1 teaspoon ground allspice**
- 1½ teaspoons ground cinnamon**
- 1 teaspoon ground ginger**
- ½ teaspoon salt**

In a bowl, mix milk, pumpkin, egg, butter, and vinegar. In a separate bowl, combine flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger, and salt. Stir into the pumpkin mixture just enough to combine. Do not overmix.

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each pancake. Brown on both sides and serve hot. Top with whipped cream, toasted walnuts, and maple syrup, if desired.



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