

Pumpkin Pancakes
makes 12 (4 inch in diameter) pancakes

1 1/2 c. flour
1 1/2 t. baking powder
1/2 t. salt
1 c. milk
1 c. pumpkin puree
2 eggs
1/2 t. vanilla
1/3 c. maple syrup
1/2 t. cinnamon
extra maple syrup and walnuts for garnish

Combine the dry ingredients in one bowl and mix the eggs, pumpkin, maple syrup and vanilla in another bowl (or in my case my favorite pyrex measuring cup - love that thing).

Combine the wet and dry ingredients and while stirring slowly add in the milk. Mix just until combined. Heat a pan on the stovetop over medium heat. Pour in about a 1/4 c. of batter and cook on each side for about 1 min. These pancakes puff up a little thick and take a little longer to cook than the basic pancakes I'm used to making.

Serve warm with walnuts and maple syrup. Store in the refrigerator for up to 5 days or longer in the freezer. Pop a frozen pancake in the microwave and you have a quick and easy breakfast in seconds.