

Pumpkin Pancakes

Based on the recipe from Tastes Better from Scratch

Ingredients

2 cups flour
3 Tablespoons brown sugar, packed
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons [pumpkin pie spice](#)
1/2 teaspoon salt
1 1/2 cups milk
1 cup pumpkin puree
2 eggs
2 Tablespoons vegetable oil
2 Tablespoons white vinegar

In a medium bowl, whisk together flour, brown sugar, baking powder, baking soda, pumpkin pie spice and salt.

In a separate bowl, whisk together milk, pumpkin puree, eggs, oil and vinegar.

Pour pumpkin mixture into flour mixture and stir until just combined.

Preheat a griddle over medium heat (325 degrees F for an electric griddle). Spray with cooking spray and portion pancake batter onto pan. Cook about 2 minutes until edges are set and the center starts to bubble. Carefully flip and cook another 1-2 minutes on other side.

Remove finished pancakes to a cookie sheet in a 200 degree F oven to keep warm until finished cooking the rest of the batter.

Serve with butter and maple syrup as desired.

Makes 18 pancakes.

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