

Butternut Squash Pancakes

- 1 1/2 cups butternut squash puree
- 1/2 cup apple cider, or milk
- 2 eggs
- 1 cup flour
- 1 tbsp baking powder
- 1 tsp salt
- 1/4 tsp baking soda
- 1/2 tsp cinnamon
- 1/4 cup vegetable oil

1. Mix the butternut squash puree, cider or milk, and eggs in a mixing bowl.
2. Add the flour, baking powder, salt, baking soda, and cinnamon. Stir to combine.
3. Add the oil, and stir. Heat a nonstick griddle or skillet over medium low heat.
4. When the skillet is hot, add the batter in whatever amount you want for a pancake of your preferred size. This makes a delicious, thick batter, so I would recommend spreading the batter out a little as you put it in the skillet to insure that the pancake is not too thick, and cooks all the way through.
5. When the pancake is puffed on the edges, and bubbly in the middle, flip it over and cook the other side for about 2 minutes.
6. Enjoy with your favorite pancake toppings!