

Whole Wheat Pumpkin Pancakes with Cream Cheese Glaze

Makes about 10 three inch pancakes

For the pancakes:

1 cup whole wheat pastry flour
2 tbsp brown sugar
1 tsp baking powder
1 tsp baking soda
1/4 tsp salt
1/2 tsp cinnamon
1/4 tsp nutmeg
1/8 tsp ginger
1 cup buttermilk
1 large egg
5 tbsp pumpkin puree
1 tsp pure vanilla extract

Glaze:

4 tbsp (1/2 stick) unsalted butter
2oz cream cheese
3/4 cup powdered sugar
1 tsp pure vanilla extract

Pre-heat oven to 175 degrees.

In a medium bowl, whisk flour, brown sugar, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.

In a small bowl or measuring cup, whisk buttermilk, egg, and vanilla until well blended.

Mix the wet ingredients into the the dry ingredients until moistened and a few lumps remain.

Heat griddle or pan to medium heat. Brush with butter, and scoop 1/4 batter onto heated griddle. Cook until small bubbles form on the top, flip and cook and additional 30 to 60 seconds. Place cooked pancakes in warm oven to keep warm.

In a small bowl heat butter and cream cheese until butter is melted, about 30 to 60 seconds. Whisk in powdered sugar and vanilla. Serve over warm pancakes.

Enjoy!

Jessica