



Fluffy Pumpkin Pancakes

In the fall there are two things I crave, pumpkin and cinnamon. This recipe combines them both deliciously. I doctored up my regular pancake recipe, which has been in my family for generations, with pumpkin and spices to make these nice light fluffy pancakes. There's nothing worse than a heavy dense pancake! I highly recommend serving it with our [Cinnamon Syrup Recipe](#)!

- 2 cups of all- purpose flour
 - 1/3 cup brown sugar
 - 2 tsp baking powder
 - 1 tsp baking soda
 - 1 tsp ground cinnamon
 - 1/2 tsp ground ginger
 - 1/4 tsp ground cloves
 - 1/2 tsp of salt
 - 1 1/2 cups of milk
 - 1 egg
 - 1 cup of pumpkin- I prefer Libby's Pumpkin (not the pumpkin pie filling)
 - 2 TBS vegetable oil or melted butter
1. Sift together the flour, sugar, baking powder, baking soda, spices and salt.
 2. In a separate bowl beat together the milk, egg, pumpkin and the oil or butter until well combined.
 3. Add the dry ingredients to the wet and stir until just combined. Don't over stir!!!!
 4. Cook on a lightly greased griddle or frying pan and serve.