PUMPKIN SPICE PANCAKES

MAKES
4 SERVINGS

TIME
20 TO 30 MINUTES

These pancakes make an excellent fall breakfast. The pumpkin makes them especially tender and moist.

INGREDIENTS

1 1/2 cups flour
2 tablespoons brown sugar
2 teaspoons baking powder
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1/4 teaspoon ground cloves
1/2 teaspoon salt
1/2 cup canned pumpkin
1 cup milk, plus a little more if needed
1 egg
2 tablespoons melted butter
Butter and neutral oil (like grapeseed or corn) for cooking

INSTRUCTIONS

1. Heat a griddle or large skillet, preferably nonstick, over medium-low heat while you make the batter.

2. Combine the flour, brown sugar, baking powder, spices, and salt in a large bowl. In a smaller bowl, beat together the pumpkin, milk, egg, and melted butter.

3. Add the pumpkin mixture to the dry ingredients, stirring until just combined; some remaining lumps of flour are fine. If the batter seems thick, add a little more milk — the thinner the batter, the thinner the pancakes will be, so adjust to your preferences.
4. When a couple drops of water skid across the surface of the pan before evaporating, it’s hot enough. Add about 1 teaspoon each of butter and oil. When the butter has melted, ladle in batter, making whatever size pancakes you like. Cook, undisturbed, until the edges are set and bubbles appear in the center of the pancakes, 2 to 4 minutes. If the pancakes are cooking too fast or too slowly, adjust the heat a little at a time.

5. Carefully slip a spatula under a pancake to peek and see if it’s brown on the bottom. If so, lift it from the pan and turn it over. Cook the second side until it’s lightly browned, another 2 or 3 minutes. Serve right away or keep warm on an ovenproof plate in a 200°F oven for about 15 minutes while you cook the rest.

Recipe from How to Bake Everything