

# Pumpkin Pancakes

Yield: 16 Pancakes

## Ingredients

2 cups all-purpose flour  
2 T sugar  
3 tsp baking powder  
3 tsp pumpkin pie spice  
1 tsp salt

4 large eggs, room temp  
2 cups 2% milk  
2/3 cup canned pumpkin  
4 T canola oil  
1 cup chopped walnuts

## Directions

Whisk the first five dry ingredients together.

In another bowl whisk liquid ingredients until blended. Add to flour mixture; stir just until moistened.

Stir in 1 cup chopped walnuts. (Makes a nice crunch)

Lightly grease griddle; heat over medium heat. Pour batter by scant 1/3 cupsful onto griddle. Cook until bubbles on top begin to pop and bottoms are golden brown. Turn, cook until second side is golden brown. Serve with apple topping.

\*Source: Tast of Home

## Cinnamon-Apple Topping for Pancakes

2 T butter, heat over medium-high heat

Add and cook/stir 3-4 minutes or until tender:

2 large tart apples, peeled and thinly sliced

Stir in and cook 1 minute longer:

4 T brown sugar

4 T maple syrup

1 tsp. ground cinnamon

Remove from heat and keep warm.