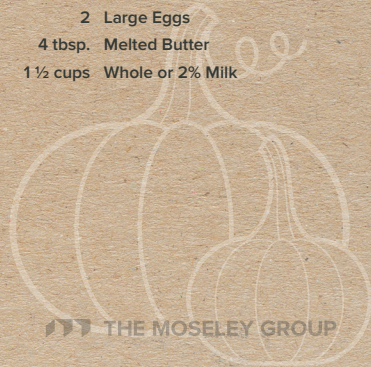


Pumpkin or Sweet Potato Pancakes

SERVINGS: 12 PANCAKES | PREP TIME: 10 MINUTES | TOTAL TIME: 20 MINUTES



- 2 cups All Purpose Flour
- 1 tbsp. Baking Powder
- 1 tsp. Salt
- 2 tbsp. Pumpkin Pie Spice
- $\frac{1}{2}$ cup Brown Sugar
- 1 tsp. Vanilla Extract
- 1 cup Pumpkin or Sweet Potato Puree
- 2 Large Eggs
- 4 tbsp. Melted Butter
- $1\frac{1}{2}$ cups Whole or 2% Milk



THE MOSELEY GROUP

Pumpkin or Sweet Potato Pancakes

1. Preheat griddle or large non-stick skillet to medium heat
2. In medium bowl whisk together flour, baking powder, salt, pumpkin pie spice
 - ◆ Tip: Whisk into a plastic bag and shake to combine
3. In a large bowl, whisk brown sugar, vanilla extract, pumpkin or sweet potato puree, eggs, melted butter and milk
4. Combine dry and wet ingredients. Do not over whip, it should be a little lumpy
5. Let mix stand for 5 minutes. Can be held in refrigerator for 24 hours
6. Spray and lightly butter griddle/non-stick skillet
7. Then pour a 1/3 cup of pancake mix
 - ◆ Tip: You can use an ice cream scoop to have uniformed size pancakes
8. Cook no more than 2 minutes on each side
9. Serve pancakes with butter and syrup
 - ◆ Other topping options: Candied bacon, granola, whip cream, nuts (plain or caramelized), dried fruit or jam

