

Pumpkin Buttermilk Pancakes

Yield: 12 pancakes

Ingredients

- 1 1/2-2 cups buttermilk
- 1 cup pumpkin puree
- 1 egg plus 1 egg white
- 2 tablespoons vegetable oil
- 2 cups all-purpose flour
- 3 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
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Instructions

1. In a bowl, mix together 1 1/2 cups buttermilk, pumpkin, egg, egg white, and oil. Combine the flour, brown sugar, baking powder, baking soda, cloves, cinnamon, ginger and salt in a separate bowl. Stir into the pumpkin mixture just enough to combine. Add extra buttermilk if the batter is too thick.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Let batter rest on the counter for 5-7 minutes, and then scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Flip when bubbles form and pop, and when a lifted edge is golden brown.
3. Serve warm with maple syrup and butter.

<http://www.the-baker-chick.com/2014/09/pumpkin-buttermilk-pancakes/>