



JERNEJ KITCHEN

PUMPKIN PANCAKES

Pumpkin Pancakes is a simple breakfast or brunch recipe. In this recipe use homemade or store-bought pumpkin puree. Kids and adults love it.

SERVES	20	PANCAKES (6 PEOPLE)
PREPARATION:	10	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	25	MINUTES

PUMPKIN PANCAKES

- 200 g (1 1/2 cup) all purpose flour
- 15 g (1 tbsp) baking powder
- 40 g (2 tbsp) sugar
- 1/2 tsp cinnamon powder
- 1/4 tsp ground nutmeg
- 1/4 tsp ginger powder
- 1/4 tsp allspice powder
- 40 g (3 tbsp) butter (+ for cooking)
- 2 eggs
- 130 g (1/2 cup) pumpkin puree
- 250 g (1 cup) milk

TOOLS AND EQUIPEMENT

- large bowl
- small bowl
- whisk
- spatula
- non-stick pan

MAKE THE PANCAKE BATTER

In a large bowl, stir to combine all-purpose flour, baking powder, sugar, a pinch of salt, cinnamon, nutmeg, ginger, and allspice. Melt the butter and set aside. Whisk together the eggs, pumpkin puree, and milk in a separate bowl. Add the egg mixture to the flour mixture and stir using a spatula, then incorporate the melted butter. Don't overwork the mixture.

COOK THE PANCAKES

Place a large non-stick pan over medium heat. Add 1/2 tsp of butter and let it melt, then drop about 2 - 3 tbsp (or 1/4 cup) of batter into the hot pan. Repeat the process with the rest of the batter working in batches, ensuring you don't overcrowd the space. Cook the pancakes for about 2 minutes, or until the bubbles appear on top, on medium heat, then flip the pancakes and cook for another 30 seconds or until golden brown.

SERVE

Divide the Pumpkin Pancakes between four plates and serve warm. Optionally drizzle with maple syrup and sprinkle with pecans, walnuts, or other favorite toppings.