



## 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.