

# *Pumpkin Spice Pancakes*

~ A Hymns & Home Featured Recipe ~

## *Ingredients*

- 1 cup all purpose flour
- 1 Tbsp baking powder
- ½ tsp baking soda
- 1 Tbsp granulated sugar
- 1 Tbsp brown sugar
- ½ tsp salt
- ½ tsp cinnamon
- ⅛ tsp nutmeg
- pinch of ground ginger
- pinch of cloves
- 4 Tbsp pumpkin pureé
- 1 cup milk
- 1 egg, lightly beaten

## *Directions*

Whisk together flour, baking powder, baking soda, granulated & brown sugars, salt, and spices in a bowl.

Add in pumpkin pureé, milk, and egg. Mix gently until smooth.

Heat a non-stick skillet over medium heat. Spray lightly with cooking spray.

Pour pancake batter into hot skillet for desired size pancake. Flip when edges are set and topside is covered with bubbles. Remove from pan when pancake is just cooked through.

Repeat, lightly re-spraying skillet with cooking spray between pancakes.

Yields approx. 4 medium pancakes