

pumpkin pancakes

ingredients:

2 eggs
2 Tablespoons oil
3 Tablespoons brown sugar
3 teaspoons baking powder
1 teaspoon baking soda
2 1/2 teaspoons pumpkin pie spice
1 1/2 cups + 2 Tablespoons milk
1 teaspoon salt
1 teaspoon vanilla
1 Tablespoon vinegar
1 1/4 cups organic pumpkin puree

directions:

in a mixing bowl combine all dry ingredients. whisk together to incorporate. in large bowl, beat eggs with a whisk. add oil, vinegar, pumpkin puree, milk, and vanilla and combine until well incorporated. slowly whisk dry ingredients into the wet (just until combined - do not over mix). preheat a griddle or frying pan to medium heat. add butter to the pan. once bubbly, add 1/4 cup batter to pan. once bubbles form, flip to the other side. cook until golden brown. plate and drizzle with warmed maple syrup. let cool slightly before topping with a whipped cream ghost (use chocolate chips for the eyes). chopped pecans are another delicious addition.

*note: to create the ghost, transfer whipped cream to a ziplock bag. cut off the corner and pipe onto pancakes in a swirling upward motion.