



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

PUMPKIN PANCAKES

PANCAKES BURSTING WITH AUTUMNAL FLAVOR



Forget boring flapjacks, it's time for the ultimate fall breakfast! These pumpkin pancakes are incredibly fluffy and bursting with a cozy blend of cinnamon, ginger, and nutmeg. Using [real pumpkin puree](#), the batter whips up in minutes and cooks into perfect golden-brown stacks. Just add warm maple syrup and a pat of butter for a breakfast that tastes exactly like autumn feels.



00 HR 30 MINS



Serves 4



Featuring

[Allard Farms](#)

INGREDIENTS

Dry:

- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg

Sweetener:

- 1/4 cup brown sugar
- 1/4 cup granulated sugar

Wet:

- 1 cup pumpkin purée (fresh roasted or canned)
- 2 large eggs
- 4 tablespoons melted butter
- 1-1/2 cups milk
- 1 teaspoon vanilla extract

Optional Toppings:

- Butter, maple syrup, whipped cream, toasted nuts, or fresh fruit

METHOD

Heat a skillet or griddle over medium heat, lightly buttering or spraying with non-stick cooking spray. In a large bowl, whisk together the flour, baking powder, salt, cinnamon, ginger, and nutmeg.

In a separate medium bowl, whisk together the brown sugar, granulated sugar, vanilla, pumpkin purée, eggs, melted butter, and milk until smooth. Pour the wet ingredients into the dry ingredients and whisk gently until just combined. The batter will be lumpy; do not overmix. Let the batter rest for 5 minutes.

Pour 1/3 cup of batter per pancake onto the hot griddle, spreading it into a circle. Cook for about 4 minutes per side, until golden brown and cooked through. Serve the pancakes stacked high and top with butter, maple syrup, whipped cream, toasted nuts, or seasonal market fruit.