THE J.M. SMUCKER Co

Pumpkin Spice Pancakes

Prep Time	Cook Time	Serves	Difficulty
10 mins	15 mins	12	N/A

Ingredients

- 1/2 cup (125 mL) pumpkin puree (not filling)
- 3 tbsp (45 mL) melted butter
- 1 cup (250 mL) Carnation® Evaporated Milk, Regular, 2% or Fat Free

  Evaporated Milk

- 2 eggs
- 1 tsp (5 mL) vanilla
- 1/4 cup (50 mL) maple syrup
- 1 1/2 cup (375 mL) Robin Hood® Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 1/4 tsp (1 mL) baking soda
- 1 tsp (5 mL) ground allspice
- 1/4 tsp (1 mL) ground ginger
- 1/2 tsp (2 mL) nutmeg
- Additional butter for cooking

Directions

Step 1:

Whisk the pumpkin, butter, evaporated milk, eggs, vanilla and maple syrup in a large bowl. Mix in remaining ingredients ”“ batter will be thick. Thin with additional evaporated milk if desired.

Step 2:

Melt 1 tbsp (15mL) of butter in large frying pan over medium heat. Drop batter by 1/4 cup (50mL) into hot pan. Cook until puffy and bottom is golden. Flip and continuing cooking until golden brown. Repeat with remaining batter. Keep warm in oven until ready to serve.

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