

Perfect Pumpkin Pancakes

- 2 Cups All Purpose Flour
- 3 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1 ½ Teaspoons Ground Cinnamon
- ½ Teaspoon Ground Ginger
- ½ Teaspoon Ground Nutmeg

- ¼ Cup Brown Sugar
- ¼ Cup Granulated Sugar
- 1 Teaspoon Vanilla Extract
- 1 Cup Pumpkin Puree
- 2 Large Eggs
- 4 Tablespoons Butter Melted
- 1 ½ Cups Milk



Instructions

1. Preheat griddle or large non-stick skillet to medium heat.
2. In a large bowl whisk together the flour, baking powder, salt, cinnamon, ginger, and nutmeg.
3. In a separate medium bowl, whisk together both of the sugars, vanilla extract, pumpkin puree, eggs, melted butter, and milk.
4. Pour the wet ingredients over the dry ingredients and whisk to combine. The batter will be lumpy, do not overmix.
5. Set the batter aside for 5 minutes.
6. Butter your griddle or spray with non-stick cooking spray if desired. Pour out ⅓ cup of batter for each pancake and spread into a circle.
7. Cook each pancake for approximately 4 minutes per side.
8. Serve pancakes with butter, syrup, whipped cream, nuts or any other favorite toppings.

Orange/Almond Butter

- 8 tablespoons unsalted butter, cut into $\frac{1}{4}$ -inch pieces
- 2 teaspoons grated orange zest
- 2 teaspoons honey
- $\frac{1}{4}$ teaspoon almond extract
- $\frac{1}{8}$ teaspoon salt

* Do not use buckwheat honey; its intense flavor will overwhelm the other flavors.

Instructions

Microwave 2 tablespoons butter in a medium bowl until melted, about 1 minute. Stir in orange zest, honey, almond extract, salt, and remaining 6 tablespoons butter. Let mixture stand for 2 minutes. Whisk until smooth. (Butter can be refrigerated for up to 3 days.)