Pumpkin Pancakes



Ingredients:

- 2 cups flour
- 2 tablespoons brown sugar
- 1 tablespoon baking powder
- 1 1/4 teaspoon pumpkin pie spice
- 1 teaspoon salt
- 1 egg
- 1/2 cup pureed pumpkin
- 1 3/4 cup low fat milk
- 2 tablespoons canola oil
- Cooking spray

Directions:

- 1. Combine flour, brown sugar, baking powder, pumpkin pie spice, and salt in a large mixing bowl.
- 2. In a medium bowl, mix egg, pumpkin, milk, and oil.
- 3. Prepare a griddle or skillet with cooking spray and heat on medium.
- 4. Using a 1/4 measuring cup, pour batter onto griddle or skillet.
- 5. Cook until bubbles begin to pop on surface and flip.
- 6. Cook other side until golden brown. Repeat with remaining batter.

Makes 12 pancakes.

