



Pumpkin Pancakes



PREP TIME:

5 min



TOTAL TIME:

20 min



SERVINGS:

8-12

INGREDIENTS:

- ½ c canned pumpkin
- 2 eggs
- 1 c milk
- ¼ c oil of your choice, we use avocado oil
- 1 ¾ c Bisquick
- 4 TB sugar
- ½ heaping teaspoon cinnamon
- ½ heaping teaspoon ground nutmeg
- ½ heaping teaspoon ginger

DIRECTIONS:

- In a large mixing bowl, combine all wet ingredients
- Add and mix in the dry ingredients
- depending on preference, if you want more dense pancakes make sure you make the batter on the runnier side, if you want fluffier then add Bisquick a little at a time to desired thickness
- grease a griddle with butter/pam
- pour batter onto griddle
- flip over once you see bubbles forming in dough, should see some browning
- enjoy them with any toppings you want, our favorite is powdered sugar!