

Pumpkin Pancakes with Maple-Pecan Butter



Ingredients

For the Pancakes

- 1 ½ cups milk
- 1 cup pure pumpkin puree
- 1 egg
- 2 tablespoons canola oil
- 2 tablespoons vinegar
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 3 tablespoons brown sugar, packed
- 2 teaspoons baking powder
- 1 teaspoon pumpkin pie spice
- 1 teaspoon cinnamon
- ¼ teaspoon kosher salt
- Butter or non-stick spray for the pan

For the Maple Pecan Butter

- ½ cup (1 stick) butter, softened
- 3 tablespoons pure maple syrup
- ½ cup toasted pecans, chopped
- ¼ teaspoon ground cinnamon
- For the maple pecan butter, combine all ingredients in a small bowl.

Steps

1. In a bowl, whisk together milk, pumpkin, egg, canola oil, vinegar, vanilla extract and brown sugar.
2. In a separate large bowl, combine the flour, baking powder, pumpkin pie spice, cinnamon and salt. Add the wet ingredients to the dry and mix to combine being careful not to overmix. Some lumps are ok.
3. Heat a large skillet and spray with non-stick spray or add little butter and oil on medium-high heat. Once skillet is hot, pour batter (I use a ¼ measuring cup) onto the pan and manipulate it so that there's an even circle. Cook until large bubbles start to form. Carefully flip. Once bottom side is golden brown, remove pancakes to a serving platter. You may want to keep these warm in the oven while you are finishing the other pancakes. Once you're ready to eat, top with the maple pecan butter and eat hot.