

**Pumpkin Pancakes**—adapted from Sunset Magazine, October 2012, Pumpkin Apple Pancake recipe from Ruth Miller, Eugene, OR

- 2 large eggs
- 2 cups milk
- ¼ cup vegetable oil
- 1 cup canned pumpkin puree
- 2 cups flour
- 2 Tablespoons sugar
- 2 Tablespoons baking powder
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- Butter for the griddle
- Cinnamon sugar and/or syrup for serving

Mix the eggs, milk, oil, and pumpkin together in a medium bowl.

Mix the flour, sugar, baking powder, salt, nutmeg, and cinnamon in a large bowl, then add the wet ingredients.

Use the butter to coat the griddle and cook pancakes by spooning about 1/3 cup of batter for each. Use additional butter as needed.

Serve with cinnamon sugar or syrup.