

Autumn Pancakes

Ingredients

- 1 1/2 cups all-purpose flour
- 1 cup quick oats
- 1/3 cup granulated sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 tsp salt
- 2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1 1/2 cups buttermilk
- 3/4 cup pumpkin puree (canned or fresh)
- 2 large eggs
- 3 Tbsp canola oil
- 1 tsp vanilla extract
- Butter, for griddle

Directions

- Preheat an electric griddle to 350 degrees. In a mixing bowl whisk together flour, oats, sugar, baking powder, baking soda, salt, cinnamon, nutmeg and ginger for 20 seconds. Make a well in center of mixture, then set aside.
- In a separate mixing bowl whisk together buttermilk, pumpkin puree, eggs, canola oil and vanilla extract until well blended. Pour pumpkin mixture into flour mixture and whisk just until combined then fold in chocolate chips.
- Pour about 1/3 cup batter at a time onto buttered griddle and spread into an even round. Cook until bottom is golden brown then flip and cook opposite side until golden brown. Serve warm with maple syrup.

Jacob King

Intermediate

Grains

Wood County