

Pumpkin Pancakes

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Requires 1 retail bag of either Original Recipe or Pumpkin Spice scone mix

You will need

1T Pumpkin Pie Spice (if using Original Recipe mix)
3 eggs
1T baking powder
9T canola (or other cooking) oil

1C canned pumpkin
2C buttermilk (approx)
1C chocolate chips or toasted pecans (optional)

1. Place mix into bowl. If using Original Recipe, add 1T pumpkin pie spice; if using Pumpkin mix, no additional spices are needed.
2. Add 1T baking powder, eggs, oil, 1C canned pumpkin, and approximately 2C buttermilk (more or less may be needed to achieve desired consistency).
3. Blend thoroughly to a smooth consistency with a mixer.
4. Place generous spoonfuls on a hot griddle; turn when you see bubbles forming on batter surface. Turn and cook thoroughly.
5. Serve warm.

Scone mix ingredients and nutritional information can be found on every bag and on our website.

VictorianHouseScones.com



HANDY TIPS: one bag makes 24-30 4-5" pancakes. We often package them in sandwich bags in single portion amounts, and freeze them. It is easy to reheat them in the microwave in the morning for a warm, easy and filling breakfast on the run.

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