



Pumpkin Pancakes

(Using one commercial bulk bag of Buttermilk Pancake Mix or Oatmeal Pancake Mix)

Empty bag of dry ingredients into bowl. Add 2 T pumpkin pie spice to the dry ingredients.

Measure 2-1/2-3C pumpkin puree into measuring cup. Add sufficient buttermilk to total 6 C. Blend together.

Continue to follow package directions for making pancakes, but use buttermilk/pumpkin mixture where it calls for buttermilk. You may add additional buttermilk if needed to thin the finished batter to the desired consistency.

Chocolate chips, toasted and chopped pecans or walnuts, or roasted apples may be added to the batter prior to cooking the pancakes.

You may either (cook) all the pancakes and freeze any un-eaten pancakes, OR you may freeze the pancake batter to make pancakes on another day.