



Wendy's Cozy Home • Printable Recipe

Irresistible Pumpkin Pancakes Our Family Looks Forward to Every Fall

Homemade Pumpkin Pancakes

INGREDIENTS

- 1 1/2 cups milk
- 1 cup pumpkin puree
- 1 egg
- 2 tablespoons vegetable oil
- 2 tablespoons vinegar
- 2 cups flour
- 3 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- Chocolate chips, optional (but highly recommended at our house!)

INSTRUCTIONS

1. In a bowl, mix together the milk, pumpkin puree, egg, vegetable oil, and vinegar.
2. In a separate bowl, combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger, and salt.
3. Add the dry ingredients to the pumpkin mixture and stir just until combined. Try not to overmix the batter.
4. If you are adding chocolate chips, gently stir them into the batter or sprinkle them onto each pancake after you have poured the batter onto the griddle.
5. Heat a lightly oiled griddle or frying pan over medium-high heat.
6. Pour or scoop approximately 1/4 cup of batter onto the hot griddle for each pancake.
7. Cook until the first side is golden brown and the pancake is ready to flip. Flip and continue cooking until the other side is browned and the center is cooked through. Serve warm with your favorite toppings.

WENDY'S TIPS & NOTES

- Pumpkin batter tends to be heavier than regular pancake batter. If the outside is browning before the center cooks through, turn the heat down a little.
- About 1/4 cup of batter per pancake makes them easier to flip and helps them cook more evenly.
- Chocolate chips are optional, but highly recommended at our house!



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Easy Pumpkin Chocolate Chip Pancakes With Pancake Mix

My cheater pumpkin pancakes for busy mornings

INGREDIENTS

- 1 cup pumpkin puree
- 4 cups Krusteaz pancake mix
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- Chocolate chips, optional
- Water, as needed

INSTRUCTIONS

1. Combine the pumpkin puree, pancake mix, nutmeg, ginger, cinnamon, and chocolate chips.
2. Slowly add water until the batter reaches the consistency you like.
3. You want the batter thin enough that it pours easily. Do not leave it too thick because these pumpkin pancakes can end up doughy in the center if the batter is too heavy.
4. Heat your griddle or frying pan over medium-high heat.
5. Pour the batter onto the hot griddle and cook on both sides until golden brown and cooked through. Serve warm.

WENDY'S TIPS & NOTES

- If you are really in a hurry, you can leave out the extra spices. The pumpkin alone adds flavor to the pancake mix, and they still turn out tasty.
- Add the water slowly so you can stop as soon as the batter pours easily.
- If the pancakes brown too quickly on the outside, lower the griddle heat so the centers have time to cook through.

Two easy ways to bring pumpkin pancakes to the table this fall.

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Making every house feel a little more like home.