

Cinnamon Swirl Pumpkin Pancakes

Ingredients

- 1 cup Original Complete Mix
- 3/4 cup buttermilk
- 1 tbsp melted butter + 2 tbsp cold butter for the pan
- 1 egg, beaten
- 1/4 cup canned pure pumpkin
- 1/4 tsp pumpkin spice mix

Cinnamon Swirl:

- 4 tbsp melted butter
- 1/4 cup + 2 tbsp light brown sugar
- 1 1/2 tsp ground cinnamon

How to make it

1. To make the cinnamon swirl, mix all ingredients together in a bowl then add to a squeeze bottle or Ziploc. If you're using a Ziploc bag, cut a small hole on one corner. I found that a squeeze bottle worked best as it allowed me to shake it in between uses when the butter and sugar separated.
2. To make the batter, mix Pearl Milling Company™ complete mix, buttermilk, melted butter, egg, pumpkin spice and pure canned pumpkin until it comes together. Don't over mix. The batter will thicken as it sits.
3. Place a large nonstick pan over low heat and add butter. When butter is melted, use a small scoop or 1/4 cup measuring cup to add the pancake mix to the pan. Use the back of the measuring pan or spoon to spread the mix to form a circle. Make a swirl on the top of the pancake starting from the center and making your way out. When the pancake starts to form tiny bubbles on the top, flip the pancakes. Cook until the pancake is done and springs to touch. Repeat until the batter is used up. Serve with



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	10-12

Made with



Original Complete Mix

Pearl Milling Company™ Original Syrup.