

Pumpkin Hotcakes with Warm Maple Apples

Ingredients

Topping:

- 2 tbsp light butter
- 1 large tart apple, cored and coarsely chopped
- 1/2 cup Lite Syrup
- 1/4 tsp pumpkin pie spice or ground cinnamon

Pancakes:

- 3/4 cup all-purpose flour
- 2/3 cup Quaker® Oats (quick or old fashioned, uncooked)*
- 1/4 cup Kretschmer wheat germ
- 3 tbsp granulated sugar
- 1 tbsp baking powder
- 1 1/2 tsp pumpkin pie spice or ground cinnamon
- 1/2 tsp salt
- 1 1/4 cups milk
- 3/4 cup canned pumpkin
- 1 egg
- 2 tbsp vegetable oil

How to make it

1. For topping, melt butter in small skillet over medium heat. Add chopped apples; cook and stir until apples are tender, about 1 to 2 minutes. Stir in pumpkin pie spice and syrup; heat through. Keep warm while preparing pancakes.
2. For pancakes, combine dry ingredients in large bowl; set aside. In medium bowl, combine milk, pumpkin, egg and oil with wire whisk until well blended. Add to dry ingredients; mix just until combined.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	6-8

Made with



Lite Syrup

3. Heat griddle over medium-high heat. Lightly grease or spray with nonstick cooking spray. For each pancake, pour scant 1/4 cup batter onto hot griddle. Turn pancakes when small bubbles form and edges appear dry.
4. Serve with warm apple topping.