

Pumpkin Pancakes with Spicy Glaze



Ingredients

Pancakes:

- 1 cup Original Mix
- 3/4 cup pumpkin pie filling
- 1/4 cup + 2 tbsp 2% milk
- 1 tbsp oil
- 1 egg

Spicy Glaze:

- 1/3 cup softened cream cheese – low fat
- 1 tbsp melted butter
- 2 tbsp sifted confectioners' sugar
- 2 tbsp Original Syrup
- 1/2 tsp vanilla extract, optional
- 1/2 tsp pumpkin pie spice or ground cinnamon

How to make it

[title]Pancake Preparation:

2. Heat skillet over medium-low heat or electric griddle to 375°F.
3. In large bowl combine all ingredients and stir until large lumps disappear (do not beat or over-mix). Let stand 1 to 2 minutes to thicken. Batter will be thick.
4. Pour scant 1/4 cup batter for each pancake onto lightly greased skillet or griddle.
5. Cook for 90 seconds on first side; turn, cook for another 60 seconds or a minute longer if necessary.

[title]Glaze Preparation:

7. Combine all glaze ingredients, microwave glaze in 10 second increments until warm and spread lightly on one side of pancake.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	10 min	35 min	4

Made with



Original Mix

8. Stack pancakes, two pancakes per serving and top with any remaining glaze.
9. Sprinkle with additional confectioners' sugar, if desired.