

# Pumpkin Spice Pancakes

## Ingredients

### Pancakes

- 2 ½ cups Original Complete Mix
- 1 ½ cups water
- 1 ½ cups pumpkin puree
- 1 tsp pumpkin spice

### Maple Whipped Cream

- 1/2 cup heavy cream
- 1 ½ tsp confectioner's sugar
- 1 ½ tsp Original Syrup

## How to make it

1. Preheat griddle to 375°F. Combine water, pumpkin puree, spice and Pearl Milling Company™ Mix, and whip until lumps disappear. Allow batter to sit for 10 minutes.
2. Pour 1/4 cup of batter for each pancake onto the preheated, lightly greased griddle. Cook about 1 ½ minutes for each side or until pancake begins to rise and edges begin to dry. Flip only once.
3. Serve with Maple Whipped Cream and toasted pecans.

[title]Maple Whipped Cream

5. Using a standmixer or handmixer, beat cream until soft peaks form. Add sugar and syrup, and stir until just combined. Keep refrigerated until ready to serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	12

## Made with



Original Complete Mix