

PUMPKIN PANCAKES



DIRECTIONS

1. Combine milk, egg, melted butter, pumpkin, and vanilla extract in small bowl. Set aside.
2. Whisk flour, sugar, baking powder, cinnamon, ginger, nutmeg, salt, and cloves in medium bowl. Fold wet ingredients into flour mixture.
3. Heat lightly-oiled large skillet or griddle over medium heat until hot. Add 1/4 cup scoops of pancake batter onto griddle. Cook for 3 minutes on each side or until golden brown.

INGREDIENTS

MAKES 10 4-INCH PANCAKES

- 1 cup whole milk
- 1 egg
- 2 tablespoons butter, melted
- 1/3 cup canned pumpkin
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/8 teaspoon ground cloves

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. As a reminder while preparing this recipe, please supervise children who are helping or nearby.

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