



Pumpkin Butter Pancakes

The best pumpkin indulgence ever, especially when sprinkled with toasted pecans, crispy coconut bacon and a healthy drizzle of warm maple syrup! Photo and recipe created by [Beard and Bonnet](#).

Ingredients

- 1½ cups [Pamela's Baking & Pancake Mix](#)
- 1 teaspoon pumpkin pie spice
- pinch of kosher salt
- ½ cup pumpkin butter
- 1 cup buttermilk
- 1 egg, lightly beaten
- 2 tablespoons melted butter
- 2 tablespoons packed dark brown sugar
- coconut bacon (for topping, optional)
- toasted pecans (for topping, optional)

Directions

In a mixing bowl whisk together the pancake mix with the pumpkin pie spice and salt; set aside.

In a separate bowl whisk together the pumpkin butter, buttermilk, egg, butter and sugar until completely smooth.

Add the wet ingredients to the dry ingredients and stir to mix well.

Heat a nonstick pan or griddle over medium heat. Drop a thin pat of butter onto the pan and spread it around to coat. Scoop the batter by ¼ cup full onto the pan and cook until bubbles start to form and the pancake is set on the bottom, flip and cook a little longer until both sides are golden brown.

Repeat until all batter has been used.

Serve with a sprinkle of toasted pecans, coconut bacon and warm maple syrup.

Chef's Note: Don't have the time to make your own pumpkin butter? Trader Joe's sells jars of it this time of year. Do yourself a favor though and grab a couple of them because they sell out fast!