



Pumpkin Pancakes

Light, fluffy, moist and delightfully pumpkin-ey. Made with our [Baking & Pancake Mix](#). Recipe and photo created by [Love & Lemons](#).

Ingredients

- 1.5 cup Pamela's Baking & Pancake Mix
- 1 teaspoon cinnamon
- ½ cup canned pumpkin
- 1 cup almond milk, at room temp
- 1 large egg
- 2 tablespoons melted coconut oil (plus a little more for the pan)
- 2 T cane sugar
- For Serving:
- butter (optional)
- maple syrup

Directions

In a medium bowl, mix together the Pamela's Baking Mix and the cinnamon.

In a smaller bowl, whisk together the pumpkin, almond milk, egg, coconut oil and sugar until smooth and well combined.

Pour the wet ingredients into the dry ingredients and use a wooden spoon to mix well.

Heat a nonstick pan with a little coconut oil. Scoop the batter onto the pan using a 1/4 cup measuring scoop. Cook until bubbles form, then flip and cook a little longer. Both sides should be nicely golden brown. Repeat with remaining batter.

Serve with butter and maple syrup.