



Pumpkin Pancakes with Butter Pecan Syrup

A delicious combination of pumpkin, spices and butter pecan. Made with [Pamela's Baking & Pancake Mix](#).

Yield: approximately 8, 6-inch pancakes

Ingredients

Pancakes:

- ½ cup canned pumpkin (not pie filling)
- 1 large egg
- 2 TBSP vegetable or canola oil
- ¼ cup brown sugar
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground allspice
- 1½ cups [Pamela's Baking & Pancake Mix](#)
- 1 cup water (or more or less, depending on thickness)

Syrup:

- ¼ cup butter
- 1 cup pecan halves or pieces
- 1½ cups pure maple syrup

Directions

Pancakes:

Using a whisk, combine pumpkin, egg, oil, sugar, and spices in a large bowl until very smooth. Add the Baking & Pancake Mix and water, alternating, until all of the Baking & Pancake Mix has been added, and you have added the amount of water needed to make the batter the thickness you prefer (you can always add more water to thin it out more).

Heat a flat skillet on high, then turn down to medium for cooking. Spray non-stick cooking spray or butter the hot surface. Using a ¼ cup measuring cup or scoop, pour the batter onto the hot surface and gently spread it out to 5 to 6-inches in diameter with a soft spatula or spoon. As soon as the pancake slides easily, flip it and cook till golden brown. These pancakes will not bubble like traditional pancakes.

Warning: because of the added sugar there is more risk of burning, so only cook one or two at a time and keep a close eye on them.

Butter Pecan Syrup:

Place pecan halves or pieces in a medium-sized skillet and heat over medium-low heat until they become aromatic. Remove from heat, add butter and mix until the nuts are coated, and

then add the pure maple syrup. Heat to desired temperature and serve alongside the pumpkin pancakes for a perfect finishing touch.

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