



PUMPKIN BUTTER PANCAKES

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

5 minutes

COOK TIME

10-15 mins

SERVES

4 ppl

INGREDIENTS

1.5 cups Milk

1 cup Oregon Growers Pumpkin
Butter

2 tbsp Organic Canola Oil

1 tbsp White Vinegar

2 cups All-Purpose Flour

3 tbsp Brown Sugar

2 tsp Baking Powder

1 tsp Baking Soda

½ tsp Sea Salt

1 tsp each of Allspice & Cinnamon

Nuts, Maple Syrup

PREPARATION

In a bowl, mix together the milk, Oregon Growers Pumpkin Butter, egg, oil and vinegar.

Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt in a separate bowl.

Now stir this mixture into the pumpkin butter & milk mixture - just enough to combine. Do not over mix!

Heat a lightly oiled/buttered griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each pancake. Brown on both sides and serve hot!

We like to serve them with nuts, another dollop of Pumpkin Butter, and maple syrup.