Pumpkin Pancakes



Makes about 10 pancakes | Prep: 10 min | Cook: 15 min

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 2 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon salt
- 1 1/2 cups milk
- 3/4 cup pumpkin purée
- 1 large egg
- 3 tablespoons melted butter, plus more for the griddle
- 1 teaspoon vanilla extract

DIRECTIONS

1. Whisk the flour, brown sugar, baking powder, cinnamon, pumpkin pie spice, and salt in a large bowl. In a second bowl, whisk together the milk, pumpkin, egg, melted butter, and vanilla.
2. Pour the wet ingredients into the dry and fold together just until combined. A few small lumps are fine. Let the batter rest for 5 minutes while the griddle heats.
3. Lightly butter a griddle or skillet over medium heat. Spoon about 1/4 cup batter per pancake onto the surface. Cook until bubbles appear and the edges begin to set, about 2 to 3 minutes, then flip and cook another 1 to 2 minutes.
4. Serve warm with a small spoonful of caramel pecan sauce. Add fresh fruit on the side if you like.

Caramel Pecan Sauce



Makes about 3 cups | Prep: 5 min | Cook: 15 min

INGREDIENTS

- 1 1/2 cups chopped pecans
- 7 tablespoons butter, divided (3 tablespoons for the pecans, 4 tablespoons for the sauce)
- 1 1/2 cups brown sugar
- 3 tablespoons all-purpose flour
- 3/4 cup light corn syrup
- 2/3 cup evaporated milk
- Pinch of salt
- 1 teaspoon vanilla extract

DIRECTIONS

1. Chop the pecans into small pieces, leaving some texture. Place them in a microwave-safe glass dish with 3 tablespoons butter. Microwave for 4 to 7 minutes, stirring twice, until toasted and fragrant. Watch closely; they can burn quickly. Start with the shorter time and add more as needed.
2. Melt the remaining 4 tablespoons butter in a separate large microwave-safe bowl. Whisk in the brown sugar, flour, corn syrup, evaporated milk, and salt until blended.
3. Microwave on high for 6 to 8 minutes, stirring 2 or 3 times, until the sugar dissolves and the sauce turns amber. Stir in the vanilla and toasted pecans.
4. Spoon the warm sauce over the pancakes. Pour the rest into clean jars. This batch makes about 3 cups, so there will be plenty left over.