Pumpkin Pecan Pancakes



Your Key Ingredient:

NESCO Double Burner

Grocery Ingredients:

- 1 cup pumpkin puree
- 1 1/2 cup milk
- 2 large eggs
- 1/4 cup brown sugar
- 1 tablespoons of oil
- 1 teaspoon vanila extract
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice

- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/4 teaspoon sald
- 1 cup chopped pecans

Directions:

1. In a large mixing bowl, whisk together pumpkin puree, milk, eggs, brown sugar, oil, and vanilla.
2. Add flour, baking powder, baking soda, cinnamon, allspice, ginger, nutmeg, and salt. Gently toss dry ingredients together before stirring into wet ingredients. Stir until smooth, but don’t over mix. Fold in the pecans.
3. Turn on your double burner hot plate. If desired, butter or oil the pan. Scoop batter by about 1/4-cup portions onto heated pan. Cook for about 3-4 minutes.
4. Flip and cook for another 2-3 minutes or until golden brown and cooked through. Repeat with remaining batter.
5. Enjoy!