



# Pumpkin Pancakes

Serves 5

2 cups flour  
2 tablespoons sugar  
4 tsp. baking powder  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
1 ½ cups buttermilk  
1 cup pumpkin  
4 eggs separated  
¼ cup melted butter

Sift together all dry ingredients.  
Combine milk, pumpkin, egg yolks & butter.  
Stir pumpkin mixture into the dry ingredients.  
Beat the egg whites until stiff, fold into the batter.

Pour about a 1/3 of a cup at a time onto a hot, lightly greased griddle.  
Cook until top is bubbly; turn.  
Cook the other side until browned.

Serve with butter and pure maple syrup.

Served at Garden Grove Bed & Breakfast in the Fall & Winter Seasons. Even guests who do not like pumpkin, love these pancakes!