

PUMPKIN PIE PANCAKES WITH MAPLE CREAM CHEESE SYRUP

Prep Time: 5 MINUTES

Total Time: 15

Makes about 10 pancakes

1 cup all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon ground cloves
½ teaspoon nutmeg
1 cup milk
1 egg
¼ cup canned pumpkin
1 teaspoon vanilla

1. In a large bowl combine the flour, sugar, baking powder, salt, cinnamon, cloves and nutmeg.
2. Whisk in the milk and the egg. Whisk in the pumpkin and vanilla until smooth.
3. Butter a large skillet and warm over medium heat. Pour about a ¼ cup of the batter into the skillet for each pancake.
4. Cook for about 1 to 2 minutes per side or until golden brown and cooked through. Serve warm with Maple Cream Cheese Syrup or your favorite syrup.

Maple Cream Cheese Syrup

Prep Time: 8 minutes

Total Time: 8 minutes

Makes about 2 cups

1 (8-ounce) package cream cheese, softened
¼ cup milk
½ cup maple syrup

1. In a small saucepan beat the cream cheese until smooth. Begin heating the cheese over medium-low heat.
2. Beat in the milk and syrup. Cook for about 3 minutes or just until it begins to bubble and is smooth, stirring frequently.

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