Pumpkin Pancakes

In a large bowl, thoroughly mix together the wet ingredients below:

1 1/2 cups (1 can) evaporated milk
1 1/4 cups pumpkin (canned)
1 egg
2 tablespoons vegetable oil
2 tablespoons vinegar
1 tablespoon molasses
1 teaspoon vanilla

In a separate bowl, mix together the dry ingredients below:

2 cups flour (1 cup of AP flour and 1 cup of whole wheat flour recommended)
4 tablespoons brown sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 tablespoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground ginger
1/2 teaspoon salt

Directions

1. Add the dry ingredients into the wet ingredients in two or three installments, stirring in between pours to moisten. After all the dry mix has been added, continue stirring until all dry mix has been incorporated and no dry clumps remain.
2. Ladle onto griddle, flip when ready, etc....

   Makes approx. 12 pancakes.

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