

Pumpkin Pancakes

Servings: 4

1-1/4 cup all-purpose flour
2 tsp baking powder
1/2 tsp cinnamon
1/4 tsp allspice
1/4 tsp ground ginger
3/4 cup canned pumpkin
1 cup milk
2 eggs, separated
3 tbl dark brown sugar
2 tbl butter, melted
1/4 tsp salt
Powdered sugar

1. In a large bowl whisk the flour, baking powder, cinnamon, allspice and ginger.
2. In another bowl, combine the pumpkin, milk, egg yolks, brown sugar, butter, and salt.
3. Add the liquid ingredients all at once to the dry, stirring just to blend; the batter should be slightly lumpy.
4. Beat the egg whites until they are stiff but not dry; fold the whites into the batter.
5. Heat a lightly oiled griddle or heavy skillet over medium high heat. For each pancake, out one-fourth cup of batter onto the hot griddle. When bubbles cover the surface of the pancakes and the undersides are brown, then the pancakes over and cook for two minutes more. Dust with powdered sugar just before serving.