

Pumpkin Pancakes with Maple Butter

Ingredients

Dry:

2 cups AP flour
2 ½ tsp baking powder
¼ tsp kosher salt
½ tsp ground ginger
¼ tsp ground allspice
¼ tsp ground clove
1 tsp ground cinnamon

Wet:

½ cup pumpkin puree
1 ½ cup whole milk
3 tbsp brown sugar
2 eggs
3 tbsp melted butter
Extra butter or pan spray for cooking

For the Maple Butter:

3 tbsp softened butter
2 tbsp maple syrup
¼ tsp kosher salt

Method

Whisk together the dry ingredients in a large bowl, breaking up any flour clumps.



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Whisk together the wet ingredients in a separate bowl until smooth. Pour the wet ingredients into the dry and mix until just combined. Small lumps are okay.

Heat a nonstick pan over medium heat and add butter or pan spray. Scoop mix with 1/3 cup into pan, pancakes should be 3-4 inches wide. This recipe makes 8-9 pancakes.

Cook pancakes for 1 minute or until bubbles start to show in the batter. Flip and cook for an additional minute.

For the maple butter mix together the softened butter, maple syrup, and salt and beat with a spatula to incorporate air and create a soft fluffy texture.

Spoon or spread butter over pancakes and serve.

Recipe by Edible Garden Chef Jacob Rich



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