

Pumpkin and Pecan Pancakes

Recipe from the Tasting Table Test Kitchen



4-6 SERVINGS



15 MIN PREP TIME



15 MIN COOK TIME



INGREDIENTS

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| 2 cups flour | $\frac{3}{4}$ cup canned pumpkin purée |
| 4 tablespoons sugar | 1 cup heavy cream |
| 1 tablespoon cinnamon | $\frac{1}{2}$ cup whole milk |
| 2 teaspoons baking powder | 4 tablespoons melted butter, plus more for serving |
| $\frac{1}{2}$ teaspoon baking soda | 2 large eggs, lightly beaten |
| 1 teaspoon ground ginger | 1 teaspoon vanilla extract |
| $\frac{3}{4}$ teaspoon ground nutmeg | $\frac{3}{4}$ cup chopped pecans |
| $\frac{1}{2}$ teaspoon salt | 4 tablespoons canola oil |
| $\frac{1}{4}$ teaspoon ground allspice | Maple syrup, for serving |
| $\frac{1}{2}$ teaspoon ground clove | |

DIRECTIONS

1. In a large bowl, whisk together the flour, sugar, cinnamon, baking powder, baking soda, ginger, nutmeg, salt, allspice and clove.
2. In a separate bowl, whisk together the pumpkin purée, heavy cream, milk, butter, eggs and vanilla extract until smooth. Stir the wet ingredients into the dry ingredients using a wooden spoon. Fold in the pecans.
3. Heat a large nonstick skillet or griddle over medium heat. Add a tablespoon of canola oil. Working in batches, pour $\frac{1}{4}$ cup of the pancake batter into the skillet to form a 3-inch round disks. Cook the pancakes until bubbles begin to form and the edges begin to brown, about 1 to 2 minutes. Flip and continue cooking until golden, about 2 minutes more. Repeat with the remaining oil and batter. Serve the pancakes hot with butter and maple syrup.