

# Pumpkin Honey Pancakes

## Ingredients:

### *Pancakes:*

- [Pancakes](#) recipe
- 2 c. cooked pumpkin
- 1/4 -1/2 c honey or sugar
- 2 t pumpkin pie spice

### *Toppings:*

- syrup
- butter
- whipped cream
- caramel sauce
- syrup
- chopped nuts
- powdered sugar
- chocolate chips
- your favorite toppings

## Directions:

Preheat your griddle to 350.

Mix up your basic pancake mix. Stir in the cooked pumpkin, spice, and honey or sugar. Stir just until combined. (You could also add some chocolate chips or chopped nuts at this point.)

Pour 1/4 cup of batter onto the griddle. Flip when the top is bubbly. Don't mash down! Cook just until the other side is browned.

Serve hot! Add your favorite toppings and enjoy.

*\*\*These are good just sprinkled with powdered sugar alone.*

*\*\*I ate mine drizzled with caramel sauce, a squirt of whipped cream, and sprinkled with chopped pecans. These were 'leftovers' from previous desserts so I was still working within the Pantry Challenge and cleaning out the fridge!*

I haven't tried this for waffles but I think it would work fine as long as you spray the iron really well.