



JackOLantern Pumpkin Pancakes

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

These make a special breakfast on cool fall mornings My boys loved to help me cook a batch up for a breakfast for supper night around Halloween Use any and all decorations you like to make jackolantern faces on the pancakes Try broken candy bar pieces banana slices raisins crasins or chopped nuts

Ingredients

- - 1 cup all-purpose flour - 1 cup quick cooking oats - $\frac{1}{4}$ cup brown sugar - 2 teaspoons baking powder - $\frac{1}{4}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground cloves - $\frac{1}{2}$ teaspoon salt - 1 cup milk - 1 egg
- beaten - $\frac{3}{4}$ cup canned pumpkin - 2 tablespoons vegetable oil - $\frac{3}{4}$ cup semisweet chocolate chips

Instructions

1. Stir together flour
2. oats
3. brown sugar
4. baking powder
5. cinnamon
6. cloves
7. and salt in a large bowl. In a separate large bowl
8. lightly beat together the milk
9. egg
10. pumpkin
11. and oil. Stir flour mixture into the pumpkin mixture
12. blending just until moistened. Heat a lightly greased griddle over medium high heat. Pour batter
13. 1/3 cup at a time
14. onto the prepared griddle. Make a jack-o-lantern face in each pancake with the chocolate chips. Cook until bubbles appear on the surface
15. then flip and cook until golden brown on the other side
16. about 5 minutes per side.