**Whole Wheat Pumpkin Pancakes**

**Ingredients**

1 1/4 cup whole wheat flour

1/4 cup white flour

3 tbsp brown sugar

2 1/2 tsp baking powder

1/4 tsp salt

2 tsp pumpkin pie spice

1/4 tsp cinnamon

1 cup milk

3/4 cup pumpkin puree

3 tbsp melted butter + butter for frying

1 egg

**Instructions**

1. In a large bowl, combine dry ingredients.

2. In a medium bowl whisk together wet ingredients.

3. Create a well in the center of the dry ingredients and pour the wet ingredients into the well. Whisk until combined.

4. Melt butter over medium-low heat Using a ladle, ladle the batter into the pan. You can use the bottom of the ladle to spread the batter if necessary. Cook for 2-3 minutes or until you see bubbles form in the center of the pancake. Flip and cook for another 2-3 minutes or until fully cooked.

5. Serve with maple syrup.

Recipe by Louisa Clements

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