

# Halloween Pumpkin Pancakes

**Season:** Halloween!

**Serves:** 30 mini pancakes or 10 regular size

**Recipe source:** adapted from a recipe by [cookieandkate.com](http://cookieandkate.com)

**Fresh from the garden:** 200g school grown pumpkin has been roasted then mashed to yield ½ cup puree.

## Equipment:

Measuring cups and spoons  
Sieve  
Medium mixing bowl  
Whisk  
Large measuring jug  
Stick mixer  
Electric frypan or non-stick frying pan  
Frying spatula  
Small white bowl  
Small spatula  
Pastry brush  
Baking dish

## Ingredients:

1 cup wholemeal flour  
1½ teaspoons baking powder  
½ teaspoon cinnamon  
Large pinch nutmeg  
Large pinch salt  
1 egg  
1 cup milk  
½ cup pumpkin puree  
2 tablespoons brown sugar  
1 teaspoon vanilla  
40g butter or coconut oil, melted  
Extra butter/coconut oil for frying  
Extra maple syrup to serve

## What to do:

1. Measure dry ingredients and sift into the medium mixing bowl. Ensure the ingredients are well mixed.
2. Add all the wet ingredients to the measuring jug and blitz with the stick mixer until thoroughly mixed.
3. Pour the wet mixture into the dry ingredients and mix with the whisk until thoroughly combined.
4. Heat the pan over a medium heat. Melt some butter or coconut oil in the microwave. Brush a little into the pan with a pastry brush.
5. Use a tablespoon measure to spoon out the batter into the pan to make pikelet sized pancakes. Fry until a few bubbles begin to appear on the surface (about 2 minutes). Flip over and fry until golden on both sides.
6. Repeat until all the batter has been cooked, adding a little extra butter/oil between batches
7. Place into a baking dish and keep warm until ready to serve.

