

## FLAP JACK-O'-LANTERNS

If you like pumpkin pie, you'll love these tasty pancakes.

### INGREDIENTS

**2 cups all-purpose flour**  
**1 tbsp. baking powder**  
**1/2 tsp. salt**  
**2 tbsp. sugar**  
**1 tsp. pumpkin pie spice**  
**2 eggs**  
**1 3/4 cups milk**  
**3 tbsp. melted butter plus 1 tbsp. for frying**  
**1/2 cup cooked and mashed pumpkin or canned pumpkin**



1. Sift together the flour, baking powder, salt, sugar and pumpkin pie spice in a large bowl. In a medium bowl, whisk the eggs and milk. Add 3 tablespoons of melted butter and the pumpkin to the wet ingredients, and whisk together.

2. Pour the mixture over the dry ingredients, and stir just until blended--a few lumps are okay. Heat the remaining butter on a griddle over medium-high heat. Then pour 1/4 cup of batter for each pancake. When the flapjacks bubble on top, flip and cook until brown on other side. Makes 20 pancakes.