

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Pumpkin Pancakes

- 1 ½ cups -Milk
- 1 cup -Pumpkin puree
- 1 -Egg, beaten
- 2 Tbsp -Vegetable Oil
- 2 Tbsp -Vinegar (plain or apple cider)
- 2 cups -all purpose flour
- 3 Tbsp -Brown Sugar
- 2 tsp -Baking powder
- 1 tsp -Baking soda
- 1 tsp -Ground Allspice
- 2 tsp -Ground Cinnamon
- 1 tsp -Ground Ginger
- ½ tsp -Salt



Untiedt's Vegetable Farm, Inc.

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Directions:

In a bowl, mix together the milk, pumpkin, egg, oil, and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt in a separate bowl. Stir into the pumpkin mixture just enough to combine.

Heat a frying pan or griddle over medium-high heat, lightly oil or butter pan. Scoop the batter onto the griddle, brown on both sides and serve hot.

Special Event or Canning Project?

Quantity Prices Available When You Pre-Order