

Pumpkin Spice Pancakes

Ingredients:

1 1/4 cups gluten-free flour
1/4 tsp xanthan gum
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1/2 teaspoon salt
1/8 tsp cloves
1 cup almond milk
1/2 cup canned pumpkin puree
2 tablespoons oil
1 egg



Directions:

Combine flour, gum, sugar, baking powder, spices and salt in a medium bowl. In a separate bowl, whisk together milk, pumpkin, oil, and egg. Fold the wet ingredients into the dry ingredients. Heat griddle to 350 degrees F. Pour 1/4 cup batter for each pancake onto the grill. Cook pancakes about 3 minutes, or until bubbles form. Flip and cook another 3 minutes or until golden.

Yield: six 6-inch pancakes.