



Spicy Pumpkin Pancakes

From the Kitchen of Sacha Hamilton

INGREDIENTS

*2 1/3 - Cups Bisquick Original Baking Mix
1/3 - Cup canned pumpkin
1 1/4 - Cup Milk
1 1/4 - Vegetable Oil
2 - Tablespoon Sugar
3/4 - Teaspoon Pumpkin Pie Spice*
2 - Eggs*

DIRECTIONS;

HEAT Griddle or Skillet, Grease if necessary

POUR By scant 1/4 cupfuls onto hot *Griddle*

COOK Until edges are dry. Turn, cook until golden brown

Makes about 18 pancakes

** If you don't have Pumpkin Pie Spice, substitute 1/4 teaspoon EACH of ground nutmeg, ground cinnamon and ground ginger*