

SWEET CREAM PUMPKIN PANCAKES

- 2 cups Cold Water
- 1 tsp Pumpkin Pie Spice
- $\frac{2}{3}$ cup Pumpkin Puree
- 1 pkg ***San Antonio River Mill® Brand Sweet Cream Pancake Mix***

1. **PREHEAT** lightly oiled griddle to 375° F.
2. **MIX** water, pumpkin pie spice and pumpkin puree in a medium sized bowl until well blended.
3. **ADD pancake mix. MIX** until well blended.
4. **LADLE** $\frac{1}{4}$ cup of batter onto hot griddle.
5. **FLIP** pancake when edges start to brown, about 1 $\frac{1}{2}$ minutes per side. Flip only once.
6. **SERVE** with butter and hot syrup.

YIELD: 12 pancakes 4"

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

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RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes
sold in the Guenther House Store and at guentherhouse.com



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RECIPE NOTES



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