

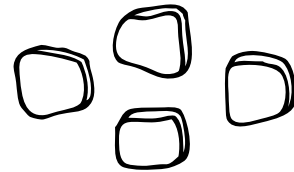
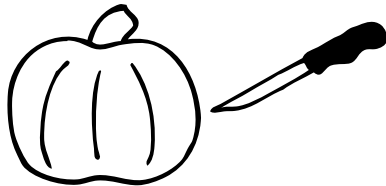
Pumpkin Pancakes



What You need:

- 2 cups milk
- 2 cups mashed cooked pumpkin
- 2 Tablespoons oil
- 2 Tablespoons sugar
- 1 teaspoon salt
- 2 eggs, washed
- 4 teaspoons baking powder
- 2 cups flour

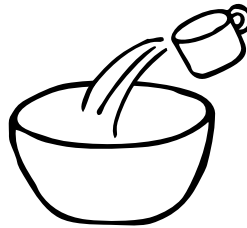
What to do:



1. Cut open pumpkin. Scoop out the seeds. Cut into chunks.

2. Steam cut-up pumpkin until soft.

3. Scoop steamed pumpkin out of shell. Mash.



4. Pour milk into bowl of mashed pumpkin.

5. Add oil, sugar, salt.



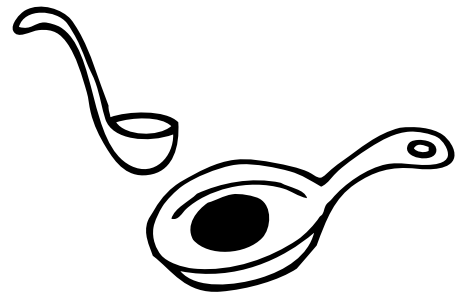
6. Break one egg at a time into a small bowl. Beat and add to the pumpkin mixture.

7. Mix baking powder and flour in a separate bowl. Add to the pumpkin mixture.

8. Stir BATTER so that all ingredients are mixed well.

9. Heat the griddles and add oil or butter.

10. Pour one ladle of batter into each griddle to make a pancake.
Flip pancake when batter is full of bubbles.



11. EAT your delicious pancake! You may want to add syrup.