

Pumpkin Pancakes & Cinnamon Butter (inspired by Luke's, Gilmore Girls)

Ingrédients

- 50g of softened butter
- 3g of cinnamon
- 200g of pumpkin puree
- 2 eggs
- 50g of brown sugar or muscovado sugar
- 5g of baking powder
- 120g of flour
- 1.5 tablespoons of cinnamon
- 0.5 tablespoon of nutmeg
- 0.5 tablespoon of ginger
- 40g of melted butter
- 80g of milk

Préparation

1. Looking for a fall breakfast?
2. You're in the right place, with these pumpkin pancakes and their cinnamon-flavored butter.
3. I got the idea from the series Gilmore Girls, the ultimate autumn show, and I loved the result, which should impress for your October brunches. I used the very convenient pumpkin puree from Koro, but you can also make your own puree with butternut squash or pumpkin according to your preferences. Ingredients: I used the pumpkin puree, cinnamon, and maple syrup from Koro: code ILETAITUNGATEAU for 5% off everything on the site (non-affiliated).
4. Preparation time: 15 minutes + 15 – 20 minutes of cooking
For a dozen pancakes: Cinnamon butter: of softened butter of cinnamon A bit of vanilla extract or vanilla powder Mix the softened butter with the cinnamon and vanilla.
5. When the butter is smooth, shape it into a log in plastic wrap and let it harden in the refrigerator.
6. Pumpkin pancakes: of pumpkin puree 2 eggs of brown sugar or muscovado sugar of baking powder of flour 1.
7. 5 tablespoons of cinnamon 0.
8. 5 tablespoon of nutmeg 0.
9. 5 tablespoon of ginger A pinch of ground cloves of melted butter of milk Whisk the eggs with the sugar and pumpkin puree.
10. Add all the dry ingredients: flour, baking powder, and spices.
11. Finally, add the melted butter and milk.
12. Move on to cooking: in a hot and lightly oiled pan, place a large tablespoon of batter.
13. Cook for 1 to 2 minutes, then flip the pancake and finish cooking on the other side.
14. Continue until the batter is used up.
15. Serve the pancakes while still warm with maple syrup and cinnamon butter, and enjoy!