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# Pumpkin Pancakes with Orange Maple Syrup

Total time: 25 min Yield: 8 4" pancakes

## Ingredients

2 cup Bisquick original pancake mix  
1 cup Quaker Oats  
1 cup 2% milk (or if lactose intolerant use almond milk)  
1 cup 100% pure canned pumpkin  
2 eggs  
1 1/2 tablespoons vanilla extract  
1 tsp pumpkin pie spice  
3 Tbsp brown sugar  
non-stick spray  
2 cup maple syrup  
1 orange (zested)  
1 tsp vanilla extract

Prep Time: 25 min Total Time: 25 min

## Instructions

Preheat a sauté pan over medium heat. Meanwhile, in a large bowl, combine all the pancake ingredients (pancake mix, oats, milk, pumpkin, eggs, 1½ tablespoons vanilla extract, pumpkin pie spice, brown sugar) and stir together well by hand or with a hand blender. Once the pan is hot, spray it with the non-stick spray and spoon about one 1/3 cup of pancake mixture into the pan. Repeat until all the batter is used and you have 8 to 10 golden brown pancakes. Next take your favorite maple syrup and put it into a measuring cup and add the orange zest and 1 teaspoon vanilla extract. Place the measuring cup into the microwave and heat for 30 seconds or until hot. Serve pancakes with hot syrup for a Halloween or festive fall brunch.

## Recipe brought to you by:

Chef Ryan Covert

## Source:

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