



PEACH AND PUMPKIN PANCAKES



SERVES:

5

PREP TIME:

10M

COOK TIME:

15M

VEGETARIAN

INGREDIENTS:

¼ Cup Crofter's Organic Premium Peach Fruit Spread

1 ¼ Cup All Purpose Flour

1 Tbsp Brown Sugar

2 Tsp Baking Powder

1 Tsp Pumpkin Pie Spice

1 Pinch of Salt

¼ Cup Pumpkin Puree

1 Cup Milk or Almond Milk

1 Tbsp Melted Butter

1 Large Egg

Pecans (Optional Topping)

Fresh Blueberries
(Optional Topping)

Maple Syrup
(Optional Topping)

DIRECTIONS:

1. In a medium sized mixing bowl, combine the flour, brown sugar, baking powder, pumpkin pie spice, and salt. Stir together until evenly mixed. Set the dry ingredients aside.
2. In another medium sized mixing bowl, combine the Crofter's Organic Premium Peach Fruit Spread, pumpkin puree, milk, melted butter, and egg. Whisk together until smooth. Add the wet ingredients to the dry ingredients and bring together. Careful not to over mix.
3. Add a little bit of butter to a pan and allow it to melt on medium heat. Next, scoop about ¼ cup of the pancake batter into the pan over medium heat. Flip the pancake when you see small bubbles start to form. Repeat until all the batter is used. You should get around 8-10 pancakes.
4. Once ready, stack up the pancakes and top with some pecans, fresh blueberries, and maple syrup. Enjoy!