

Pumpkin Flapjackolanters

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Ingredients:

- 2 cups Bisquick
- 2 teaspoons cinnamon
- 1 teaspoon Allspice
- 2 tablespoons brown sugar (tightly packed)
- ½ cup pumpkin (tightly packed)
- 1 ½ cups evaporated milk
- 2 eggs
- 2 tablespoons vegetable oil
- 1 teaspoon Vanilla

Directions:

Combine all of your dry ingredients in a large bowl. Add the pumpkin, evaporated milk, eggs, vegetable oil and vanilla and beat until smooth. Preheat a pan or griddle and spray a coating of non-stick cooking spray on the surface. Use a measuring cup to keep the pancakes uniform in size. Flip the pancakes when the top of the batter is bubbly and the outside edges are dry. Finish cooking until golden brown. Top the pumpkin flapjackolanters with your usual syrup, powdered sugar or honey.