

Pumpkin Pancakes with Cinnamon Brown Butter

Makes about 16 pancakes

For the butter:

- 1/2 cup butter
- 1/4 cup maple syrup
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup chopped pecans (optional)

For the pancakes:

- 1 1/2 cups all purpose flour
- 2 tablespoons packed brown sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 eggs
- 1 1/3 cup milk
- 3/4 cup canned pumpkin
- 1/2 cup ricotta cheese

In a saucepan over medium heat, melt the butter and keep it on the stove until it foams and then starts to turn brown. Scrape up the brown bits, add the cinnamon, nutmeg, and maple syrup, and remove from heat. Stir in the pecans if using (or you can place them on top of your finished pancakes).

In a large bowl, mix together the eggs, milk, sugar, pumpkin, and ricotta cheese. Stir in the brown sugar, baking powder, and salt. Add in the flour and stir until just incorporated.

Heat a skillet over medium heat and spray with cooking spray or melted butter. Drop about 1/4 cup of batter on the skillet and cook until bubbles form on the top (about a few minutes). Flip the pancakes and cook until golden brown. Serve with the butter.

Source: [Taste of Home](#)



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