

Sara's Ghoulish Pumpkin Pancakes

contributed by Justin and Sara English

"On busy nights, such as Halloween, my wife Sara and I like to make Brinner, which is Breakfast for dinner. It is quick and easy and allows us to spend more time having fun with our family."

Ingredients

- 1-1/4 cups all-purpose flour
- 1/4 cup white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 cup milk
- 1/2 cup pumpkin puree
- 1 egg, beaten
- 1 tablespoon vegetable oil
- 1 package Oscars Smokehouse Bacon
- 1 bag candy corn
- 1 bag jelly beans

Directions

- Sift flour, sugar, baking powder, cinnamon, and nutmeg together in a bowl and set aside.
- Whisk milk, pumpkin, egg, and oil together in a bowl.
- Pour milk mixture into flour mixture and stir until just moistened. Batter will be slightly lumpy.
- Heat a lightly oiled griddle over medium-high heat to 350°F (175° C).
- Drop batter by large spoonfuls onto the griddle. Don't be afraid to allow the batter to be misshaped, we are making monster heads here!
- Cook until bubbles form and the edges are dry (1 to 3 minutes). Flip and cook until browned on the other side (about 1 minute more).
- Repeat with remaining batter.
- Cook Oscar's bacon in separate pan. Then cut strips of bacon in half and set aside.
- Next, place cooked pancakes on serving plate, use strips of bacon to make the ghouls hair. Then, create the eyes with the jelly beans. Use the thicker end of the candy corn and push firmly into the pancake arranging the candy corn into a ghoulish snarl.
- Now generously cover mouth with Buck's Maple Barn, Maple Syrup (Jefferson, NY) and presto! You have a howling good Halloween dinner that is easy for you and fun for your children.

Recipe from Niskayunaco-op.com

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