



PUMPKIN PANCAKES WITH CRANBERRY TOPPING

SERVINGS: 4 | PREP TIME: 15 MINS | COOK TIME:

On the morning after a full day of cooking and celebrating, these day-after-Thanksgiving Pumpkin Pancakes will keep the party going. They come together quickly & easily, and actually taste better if you make them in your pj's!

INSTRUCTIONS:

1. Preheat oven to 200°F and place a baking sheet inside. Heat a large pan or skillet over medium heat.
2. Place the pancake mix in a large bowl. In a separate bowl or measuring cup, whisk together the remaining ingredients. Add the wet to the dry ingredients and whisk to combine (batter will be fairly thick).
3. Melt butter in the warmed pan to cover the bottom. Scoop the pancake batter with a mechanical ice cream scooper or disher and add to the pan. Using the back of the disher or scooper, slightly spread out the batter.
4. Cook for a few minutes, until bubbles begin to appear on the surface of the pancake, then gently flip. Continue to cook the reverse side until brown.
5. Place the cooked pancakes on a rack in the oven to keep warm. Repeat with the rest of the batter.
6. To make the cranberry topping, place all of the contents into a saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer for 10 minutes. Remove from the heat and let cool and thicken slightly. Serve with a sprinkle of chopped walnuts, if desired.

CRANK UP YOUR COOKING TIP:

Keeping each batch of pancakes warmed right on the oven racks will prevent your pancakes from drying out while you cook the rest of the batches.

INGREDIENTS:

PANCAKES:

- 2 cups pancake mix
- 2 large eggs
- 1/4 cup vegetable oil
- 1 cup pumpkin pie filling
- 2/3 cup whole milk
- Zest of about 1/2 orange (optional)
- Butter for the pan

CRANBERRY TOPPING:

- 1 can whole cranberries
- Juice and zest of 1/2 an orange
- The seeds of 1/2 a vanilla bean
- Pinch salt
- 2/3 cup whole milk