

## Pumpkin Pancakes Topped with Pumpkin Preserves



### *Ingredients*

2 eggs, beaten

1 large brown-speckled banana, peeled and mashed

1 cup pumpkin puree

1/2 cup oat flour

1-1/2 tsp. pumpkin pie spice

Cooking spray

Butter

Pumpkin preserves (recipe follows)

### ***Directions***

Spray griddle or a large non-stick skillet with cooking spray and place over medium-low heat. Combine eggs, mashed banana, pumpkin puree, oat flour and pumpkin pie spice in a medium bowl and mix well. Gather batter using an ice cream scoop and dispense onto heated surface. Spread out each pancake using the back of the ice cream scoop. Cook for 5 minutes or until batter no longer appears glossy. Flip pancakes over and cook another 3 to 5 minutes. Repeat process until all the batter has been used. Serve hot with butter and pumpkin preserves.

### **Pumpkin Preserves**

2 cups chopped pumpkin

2 Tbsp. lemon juice

1 cup light brown sugar, packed

1/3 cup water

3/4 tsp. pure vanilla extract

### ***Directions***

Place the first 4 ingredients into a medium sauce pan, stir well and cook over medium heat for 1 hour or until pumpkin is tender when pierced with a fork. Remove from heat, stir in vanilla extract and spoon over pancakes.