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Pumpkin Pancakes

Hot Cider Syrup

- 3/4 Cup apple cider
- 1/2 Cup packed brown sugar
- 1/2 Cup corn syrup
- 2 Tbsp butter or 2 tablespoons margarine
- 1/2 Tsp lemon juice
- 1/2 Tsp ground cinnamon
- 1/4 Tsp ground nutmeg

Pancakes

- 1 Cup all-purpose flour
- 1 Tbsp sugar
- 2 Tsp baking powder
- 1/2 Tsp salt
- 1 Tsp ground cinnamon
- 2 Eggs, separated
- 1 Cup milk
- 1/2 Cup cooked pumpkin or 1/2 cup canned pumpkin
- 2 Tbsp vegetable oil

- 1) In a saucepan, combine the syrup ingredients.
- 2) Bring to a boil over medium heat, stirring occasionally.
- 3) Reduce heat; simmer, uncovered, for 20-25 minutes or until slightly thickened.
- 4) Let stand for 30 minutes before serving.
- 5) For pancakes: combine the dry ingredients in a bowl.
- 6) In another bowl, whisk the egg yolks, milk, pumpkin, and oil.
- 7) Stir into dry ingredients just until moistened.
- 8) In a mixing bowl, beat the egg whites until soft peaks form; fold into batter.
- 9) Pour batter by 1/4 cupfuls onto a hot greased griddle.
- 10) Turn when bubbles form on top of pancakes.
- 11) Cook until second side is golden.
- 12) Serve with syrup.

Makes 15 Pancakes

