



FINCH + FENNEL

## Pumpkin Spice Pancakes

### INGREDIENTS:

- 3 Tbsp Butter
- 2 Eggs
- 1 Tbsp F+F Small Batch Vermont Maple Syrup
- 2 c Buttermilk or Milk
- 1 Tbsp Vanilla Extract
- 2 c All Purpose Flour
- 2 Tbsp of F+F Pumpkin Pie Spice Seasoning Blend
- 1 tsp Salt
- 1 Tbsp Baking Powder
- Pats of butter for serving, if desired
- Additional F+F Small Batch Vermont Maple Syrup for serving



### INSTRUCTIONS:

1. Melt 3 tablespoons of butter and set aside to cool.
2. Whisk together eggs, F+F Small Batch Vermont Maple Syrup, milk & vanilla, in a bowl.
3. Separately, combine flour, F+F Pumpkin Pie Spice Seasoning Blend, salt & baking powder, in a large bowl.
4. Slowly add the wet ingredients to the dry & stir until just combined.
5. Fold the cooled melted butter into the batter.
6. Scoop about  $\frac{1}{4}$  cup batter onto a warm sauté pan on medium-low, for each pancake. Flip each pancake when soft bubbles form on the edges. Remove each pancake from the pan once lightly browned on each side.
7. Top a stack of pancakes with a pat of butter, if desired, drizzle with F+F Small Batch Vermont Maple Syrup & serve.

*Enjoy!*

