



# PUMPKINHEAD PANCAKES

---

## *ingredients*

*makes 12 – 15 pancakes*

- 1 cup all-purpose flour
- ½ cup sugar
- ½ cup Shipyard Pumpkinhead Ale
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- pinch clove
- ½ cup pumpkin puree
- ½ cup milk
- 2 eggs
- ¼ cup melted butter
- 1 tsp. vanilla extract

---

## *instructions*

In a large mixing bowl combine all of the dry ingredients. In a separate bowl mix the pumpkin puree, Pumpkinhead Ale, milk, eggs, vanilla and butter. Once incorporated pour the wet ingredients into the dry ingredients and mix until just combined, making sure to mix any lumps out.

Place a non-stick frying pan or griddle over medium heat. Prepare the pan with pan spray or a small amount of butter.

Place a half cup of batter in the center of your frying pan. Cook on medium heat until bubbles start to form on the top of the pancake and flip. Cook about two minutes on each side.

Serve with butter and Reed's maple syrup.

