

Alex's Zesty Summer Delight Pancakes

Ingredients:

For the buttermilk pumpkin pancakes:

3/4 cup pumpkin puree
1 cup buttermilk
2 tablespoons melted butter
1 egg (separated)
3 tablespoons plus 1 teaspoon brown sugar
2 teaspoons vanilla extract
1 cup plus 2 tablespoons of flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
2 teaspoons cinnamon
1/4 teaspoon cloves
1/2 teaspoon ginger
1/4 teaspoon nutmeg
1 teaspoon orange zest

For the Roasted Pecan Caramel Sauce:

1/4 cup chopped pecans
1 cup sugar
1 tablespoon corn syrup
3/4 cup cream
1/2 teaspoon salt
2 teaspoons vanilla extract

To make the pancakes:

1. Separate eggs and place the egg white into a separate bowl. Mix pumpkin purée, buttermilk and the egg yolk in a large bowl and mix until incorporated. Then add orange zest, brown sugar and vanilla extract and continue to mix.
2. In a separate bowl, sift the flour, baking powder, baking soda, salt, cinnamon, cloves, ginger and nutmeg. Add this to the liquid mixture.

3. Lastly, melt the butter then add to the mixture.
4. Add some butter to a preheated pan pour about 1/4 cup of the batter at a time to make each pancake. When you see bubbles on top of the mix you flip it. Cook the other side for about 1-2 minutes.

To make the roasted pecan caramel sauce:

1. Mix the sugar and corn syrup in a pot and heat until it becomes an amber colour.
2. Add your heavy cream and whisk quickly. Once combined, add the vanilla extract, and roasted pecans and mix.
3. Pour sauce over your pancakes and enjoy!