



The Easiest Pumpkin Pancakes

A breakfast bursting with fall flavor. Featuring Bison Sour Cream, these pumpkin pancakes have just the right amount of spice to kick off your day.

Servings	Prep Time	Cook Time	Total Time
4	10m	10m	20m

Ingredients

- 1 cup Bison Sour Cream
- 2 cups flour
- 3 Tbsp coconut sugar
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp kosher or sea salt
- 1 tsp pumpkin pie spice
- 1 egg, lightly beaten
- 1 cup pumpkin puree, unsweetened
- 2 Tbsp melted coconut oil, unrefined
- ¾ cup milk
- 1 tsp almond extract
- 2 Tbsp fresh squeezed lemon juice

Instructions

1. In a large bowl, whisk together all dry ingredients: flour, coconut sugar, baking powder, baking soda, salt, and pumpkin pie spice.
2. In another bowl, whisk together all wet ingredients: Bison Sour Cream, pumpkin puree, egg, coconut oil, milk, almond extract, and lemon juice.
3. Whisk together dry and wet ingredients in a medium mixing bowl, creating a thin pancake batter.
4. Lightly coat a large skillet or griddle with oil and place over medium heat.
5. Add ¼ cup of pancake mix and smooth into rounds with the back of a ladle or spoon.
6. Allow pancakes to cook until bubbles form on the surface and they are golden on bottom, about 3-4 minutes.
7. Flip and cook for an additional 3 minutes, or until golden on the bottom.
8. Serve with Bison Sour Cream on the side and pure maple syrup. Enjoy!

