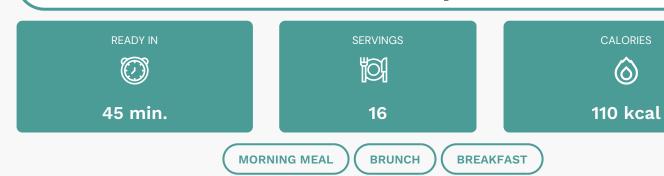


Helen's Priceless Pumpkin Pancakes



Ingredients

1 teaspoon double-acting baking powder
1 teaspoon baking soda
1.3 cups buttermilk
1.3 cups cake flour
4 large eggs separated
1.8 teaspoons pumpkin pie spice
0.8 cup pumpkin puree
0.5 teaspoon salt
0.3 cup butter unsalted melted

O.8 teaspoon vanilla extract
0.3 cup sugar white
Equipment
bowl
frying pan
whisk
Directions
Whisk buttermilk, pumpkin puree, egg yolks, sugar, and vanilla extract together in a bowl until blended.
Whisk in melted butter.
Whisk cake flour, pumpkin pie spice, baking soda, baking powder, and salt together in a bowl.
Add flour mixture to buttermilk mixture and whisk to combine.
Beat egg whites in a glass or metal bowl until soft peaks form. Lift your beater or whisk straight up: the egg whites will form soft mounds rather than a sharp peak. Fold egg whites into buttermilk-flour mixture to form pancake batter.
Heat a lightly oiled griddle or skillet over medium heat. Drop batter by large spoonfuls onto the griddle and cook until bubbles form on top, 1 to 2 minutes. Flip and cook until browned on the other side, 1 to 2 minutes. Repeat with remaining batter.
Nutrition Facts
PROTEIN 13.05% FAT 40.28% CARBS 46.67%
Properties
Glycemic Index:16.26, Glycemic Load:7.42, Inflammation Score:-8, Nutrition Score:4.9830434736998%

Nutrients (% of daily need)

Calories: 109.89kcal (5.49%), Fat: 4.93g (7.58%), Saturated Fat: 2.63g (16.41%), Carbohydrates: 12.85g (4.28%), Net Carbohydrates: 12.23g (4.45%), Sugar: 4.53g (5.04%), Cholesterol: 56.19mg (18.73%), Sodium: 206.34mg (8.97%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Protein: 3.59g (7.19%), Vitamin A: 1975.17IU (39.5%), Selenium: 8.79µg (12.55%), Manganese: 0.14mg (6.97%), Phosphorus: 61.41mg (6.14%), Vitamin B2: 0.1mg (6.12%), Calcium:

50.24mg (5.02%), Vitamin D: 0.55µg (3.65%), Vitamin B5: 0.36mg (3.58%), Vitamin B12: 0.2µg (3.39%), Iron: 0.55mg (3.06%), Folate: 11.79µg (2.95%), Vitamin E: 0.39mg (2.63%), Fiber: 0.62g (2.46%), Copper: 0.05mg (2.35%), Zinc: 0.35mg (2.33%), Potassium: 79.34mg (2.27%), Magnesium: 9.08mg (2.27%), Vitamin K: 2.27µg (2.16%), Vitamin B6: 0.04mg (1.97%), Vitamin B1: 0.03mg (1.69%)