

Pumpkin Spice Pancakes with Berry Compote
P.S: These awesome autumnal pancakes are vegan!

Makes about 18 small-ish pancakes

Ingredients

- 1 and ½ cups whole wheat flour
- ½ cup all-purpose flour
- 1 tsp. baking soda
- 2 tsp. baking powder
- ½ tsp. grated fresh nutmeg
- 2 tsp. ground cinnamon
- ¼ tsp. salt
- ¼ tsp. ground ginger
- 2 cups vanilla soy or almond milk
- 1 tsp. vanilla extract
- 1 and ½ cups pumpkin puree (a bit less than a 15-oz. can)
- 3 tbsp. brown sugar, packed
- 3 tbsp. coconut oil

Compote

- 2 cups mixed frozen berries
- ¼ cup water
- 2 tbsp. sugar

Directions

- 1) Whisk together the flours, baking soda, baking powder, nutmeg, cinnamon, salt, and ginger in a large bowl. Whisk in the soy or almond milk, vanilla, pumpkin, and brown sugar until smooth.
- 2) Combine the berries, water, and sugar in a small saucepan. Bring to a boil. Simmer for 15 minutes, or until slightly thickened. (It will thicken more as it cools).
- 3) Melt 1 tbsp. of the coconut oil on a griddle. Scoop six ¼ cup-sized mounds of the pancake batter onto the griddle. Cook for a minute or two over medium-high heat, or until there are small bubbles around the sides of the pancakes. Flip and cook until golden on both sides, about one more minute. Repeat the process two more times, or until you have used up all of the batter.
- 4) Top pancakes with compote, maple syrup, and any other condiments you desire.

