

Cleo Coyle's Pumpkin Pancakes *with Butter Pecan Syrup*

Text & photos (c) by Alice Alfonsi, who writes the [Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

Makes 8– 10 pancakes, depending on size

4 Tablespoons butter, melted
4 large eggs
1/2 cup pureed pumpkin (*I use canned*)
1-1/2 cups milk (*whole or low fat*)
1 teaspoon pure vanilla extract
1 teaspoon pumpkin pie spice (*double if you like spice*)
(*optional*) 1/2 teaspoon orange zest (*grated orange peel*)
1/4 cup dark brown sugar, packed
1/4 teaspoon salt
2 cups all-purpose flour
2 teaspoons baking powder

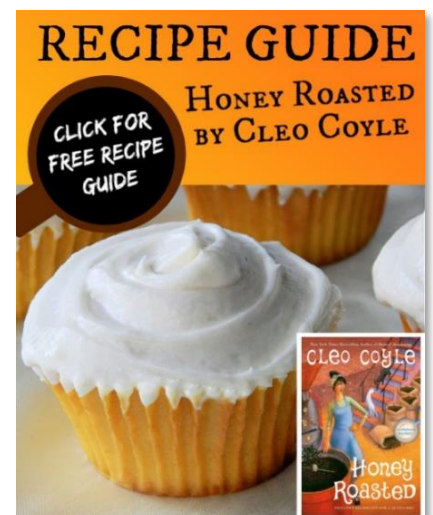
Step 1 - Make batter: Melt butter and set aside to cool a bit. In a mixing bowl, whisk together eggs, pureed pumpkin, milk, vanilla, pumpkin pie spice, and (optional) orange zest. Add brown sugar, salt, and the melted butter that you set aside. Finally mix in the flour and baking powder. Do not over-mix the batter at this point or your pancakes will be tough instead of tender. You can make the pancakes immediately or cover bowl with plastic wrap and allow batter to sit in the refrigerator (and hydrate) for 30 minutes to an hour (or even overnight).

Step 2 – Cooking the perfect pancake:

(a) Pre-heat: Pre-heat a nonstick griddle or skillet. If you have a good quality nonstick griddle or pan (and there is absolutely no residue on the surface), you will see prettier results without using grease. Butter, cooking spray, and oil all produce mottled surfaces on your pancakes. If you have an older pan or it does not have a nonstick surface, lightly grease with butter, oil, or spray.

(b) Pour: Using a measuring cup, pour 1/4 cup of batter onto pre-heated griddle; immediately pour 1/4 cup more right on top of the first pour. The pancake batter should spread into a perfect circle, about five inches in diameter.

(c) Flip and finish: When you see bubbles begin to form on pancake's top, it's ready to flip. Cook lightly on the other side and serve with my easy **Warm Butter Pecan Syrup** or try my **Healthier Topping Option**. Find both recipes on page 2.



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Warm Butter Pecan Syrup

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Full of buttery sweet caramel flavor, this syrup is easy to make and delicious served warm over pancakes or ice cream. ~ Cleo

Makes 2/3 cup syrup

- ½ cup butter (1 stick)
- ¼ cup half-and-half or heavy cream
- ½ cup dark brown sugar, packed
- ¼ cup chopped pecans

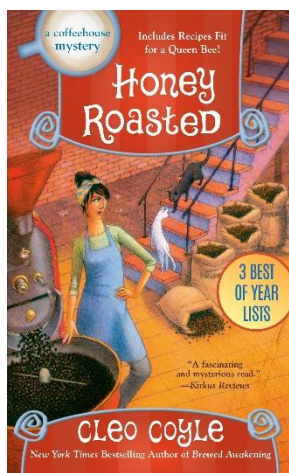


Quick warning – Do not melt butter first in this recipe. If you do, the butter may separate and your syrup will not thicken properly unless you boil it down. Instead, use this method: In a saucepan, over low heat, combine solid butter, half-and-half (or cream), brown sugar, and chopped pecans. Stir immediately and continually. Mixture should not boil. When butter is fully melted, remove from heat, cover and keep warm to serve over pancakes or ice cream.

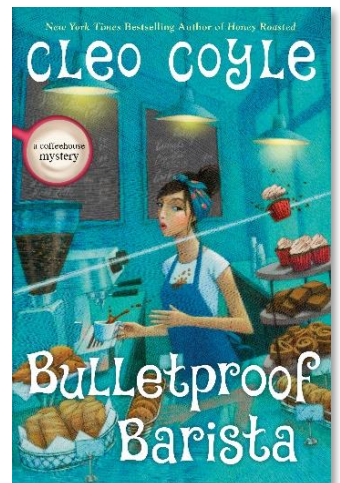
CLEO'S LIGHTER TOPPING OPTION: Squeeze juice from the wedge of an orange over your warm pancakes and lightly dust with powdered sugar. This is a lighter option than butter and syrup, and it tastes delicious, a little like a carnival funnel cake, one of my favorite treats from childhood. The orange flavor also pairs beautifully with the light pumpkin taste in the pancakes.



Eat with joy! ~ Cleo



The [Coffeeshouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeeshouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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