

SUNDAY MORNING SQUASH PANCAKES

Sunday Morning pancake mix is made with an abundance of seeds and grains not found in just any pancake recipe. The ingredients are milled in small batches that yields a very fresh and robust flavor with superior nutrition. I prefer to make my pancakes a little thicker than the recipe calls for (and use butter in place of oil) and so use more mixture for a firmer batter, and it is required for this recipe so that the squash is easily folded in and then poured out evenly onto a griddle. 1 Cup of mix made five large (8 inch diameter) pancakes, as in the photo. It is amazing that the squash seems to disappear into the pancakes and I bet your guests (a.k.a. children) will not even know that it is in there but wonder why your pancakes are so unbelievably tasty! Let's keep this secret between us, ok?

Ingredients

1 ¼ Cups Sunday
Morning Pancake mix
1 Cup Milk
1 Egg
1 Tablespoon Butter,
melted
1 ½ Pounds Hubbard
Squash, about 2 Cups
grated
½ Cup Pecans, toasted
¼ Cup Butter, whipped
Maple Syrup

Directions

Whisk egg into milk in a large jug and then add pancake mix and combine well before adding the butter and finally squash.

Allow to “proof” whilst a griddle or skillet heats up over a medium-low flame. Oil the pan and then place ¼ Cup size portions down and then use a spatula to spread the batter out evenly (as it is thicker than just pancake batter it does not self-level)

Cook for 4 minutes on each side and adjust the heat so that they do not get too dark or cook too quickly- lower and slower is better for these thicker, fluffier style pancakes.

Meanwhile, whip some butter until white and fluffy, warm up some maple syrup, and toast chopped pecans.

When all pancakes are cooked, serve with butter, syrup and nuts- and get ready to make some more!