Pumpkin Pancakes

1 ½ cup Milk 2 teaspoons baking powder

1 cup pumpkin puree 1 teaspoon baking soda

1 egg 1 teaspoon ground allspice

2 Tablespoons vegetable oil 1 teaspoon ground cinnamon

2 Tablespoons vinegar ½ teaspoon ground ginger

2 cups Flour ½ teaspoon salt

3 Tablespoons Brown Sugar

**Directions**

1. In a bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt in a separate bowl. Stir into the pumpkin mixture just enough to combine.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.