



PUMPKIN SPICED PANCAKES

Thanks to [Kangaroo Spotting](#) for this recipe!



What's in it?

- 2 Cups of Wholemeal Self Raising Flour, sifted
- 1 Cup of Pumpkin Puree
- 1 Cup of Milk
- 2 Eggs
- 2 Tsp of Bondi Chai Club Cinnamon or Ginger n Spice
- 1 Pinch of Salt

How does it go together?

1. Pre-heat a non-stick pan on medium-high heat.
2. Whisk the sifted flour, Bondi Chai and salt together in a bowl.
3. Add the pumpkin puree, milk and egg. Mix well. Add small amounts of extra milk if the mixture is too dry until the consistency of the batter is right.
4. Ladle 2-3 scoops of batter into the pan.
5. Flip when bubbles form around the edges.