PUMPKIN PANCAKES



Stack up the flavors of fall with Pumpkin Pancakes that bring a little crunch to every bite. Begin by caramelizing sugar on a sheet pan in the oven until it melts, cools, and crystallizes — then break it down into sweet, golden shards with a quick pulse in the food processor. In a mixing bowl, whisk together pancake mix, pumpkin, and Culinary Solutions Premium Custard Base Liquid, then thin with water until smooth. Ladle onto a hot flat top grill and cook until each side is perfectly golden.

Yield: Variable

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INGREDIENTS

1/2 C	Pumpkin puree
4 oz	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
8 oz	Pancake Mix
2 oz	Water
2 oz	Caramelized sugar
1 oz	RICH'S On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
	Pecans

DIRECTIONS

1. Caramelize large quantity of sugar ahead of time: spread white sugar on a 1/2 size sheet pan, place in oven to melt, once liquefied pull out of oven, cool down to crystalize. Break apart, place in food processor at a slow pulse to break into smaller pieces. Set aside.
2. Whisk together pancake mix, pumpkin and Culinary Solutions Premium Custard Base Liquid. Mix with water
3. Grill pancakes on flat top grill until perfectly browned on each side.
4. Top with Rich's On Top® Original Whipped Topping, caramelized sugar, and pecans if desired.

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