



# Pumpkin Pancakes

## Pumpkin Pancakes with Alpro Coconut Cuisine

### Preparation

1. Start by cutting the pumpkin into small pieces and cook these in water or in 200 ml of apple juice. Then, drain the juice and mash up the pumpkin until smooth.
2. Sift flour, baking powder, baking soda and gingerbread spices in a bowl and make a hole in the center. Pour in the egg yolks and the agave syrup. Finally, add the Alpro Coconut Cuisine, 200 ml of water and stir the mixture with a whisk or mixer into a thick and smooth batter.
3. Beat the egg whites until stiff and mix them gently with a metal spoon in the batter along with 6 tablespoons of the pumpkin mash.
4. Heat up some margarine to grease a frying pan. Pour a small ladle spoon full of batter into the pan and tilt the pan to spread the batter out evenly. Bake the pancakes until golden brown, remove from the pan and keep warm until use. Repeat until all the batter is used up. Serve the pumpkin pancakes with additional agave syrup, apple pieces or some pumpkin puree.



4 portions



40min



### Ingredients

- 300 g of pumpkin/squash
- 250 ml Alpro Coconut Cuisine
- 250 ml of organic apple juice
- 125 g of plain flour
- 2 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1 teaspoon of gingerbread spices / mix for spiced cookies or cinnamon
- 1 tablespoon of agave syrup
- 2 eggs (separate the yolk and white)
- Margarine (for frying)

**Made with**

Coconut Cuisine

