

## Pumpkin Apple Protein Pancakes

From: Test Kitchen Tuesday

Time Required: 15-20 minutes

Makes: 4 servings

## Ingredients:

- 1 <sup>3</sup>⁄<sub>4</sub> cup skim milk
- 1 cup pumpkin puree (not pie filling)
- 1 egg
- 2 tablespoons applesauce
- 1 cup unbleached white flour
- ½ cup whole wheat flour
- ½ cup rolled oats
- 2 scoops plain or vanilla protein powder (I used Designer Whey vanilla)
- 3 tablespoons brown sugar
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon nutmeg

## Method:

For the pancakes:

- Mix milk, pumpkin, egg, and applesauce in a medium bowl and set aside
- Blend all remaining dry ingredients in a large bowl, and fold wet ingredients into dry do not over-mix
- Preheat a non-stick griddle to medium heat
- Spoon pancakes onto griddle in 1/3 cup portions, and cook until the batter stops bubbling (about 2 minutes) and flip
- Cook the reverse side for about a minute, and flip onto a plate, covering with a clean dishtowel to keep warm

For the topping:

I usually make this individually because I am the only one that eats pancakes at our house. If you are serving all five servings at once, you could make this in a pot on the stove as well. Just bring the ingredients to a simmer for about 5 minutes...

• Chop one apple per serving (I prefer Fuji or Braeburn) and place in a microwave-safe dish





- Add 1 tablespoon of water per serving, a dash of cinnamon, and a drizzle of honey (about ¼ teaspoon per apple)
- Microwave for 4-5 minutes , checking at about the 3 minute mark
- Be careful when removing bowl from the microwave it will be really hot!
- Drain any excess water in a sieve and serve on top of pancakes

## Nutrition:

Pancakes:

| Nutritio                | n Facts                          |
|-------------------------|----------------------------------|
| Serving Size 268 g      |                                  |
| Amount Per Serving      |                                  |
| Calories 363            | Calories from Fat 30             |
|                         | % Daily Value                    |
| Total Fat 3.3g          | 5%                               |
| Saturated Fat 1.2g      | 6%                               |
| Trans Fat 0.0g          |                                  |
| Cholesterol 59mg        | 20%                              |
| Sodium 399mg            | 17%                              |
| Total Carbohydrate      | s 64.5g 22%                      |
| Dietary Fiber 5.1g      | 20%                              |
| Sugars 15.7g            |                                  |
| Protein 20.7g           |                                  |
| Vitamin A 196%          | <ul> <li>Vitamin C 5%</li> </ul> |
| Calcium 39%             | <ul> <li>Iron 24%</li> </ul>     |
| Nutrition Grade A       |                                  |
| * Based on a 2000 calor | ie diet                          |

Apples:

| Nutritio               | on Facts                          |
|------------------------|-----------------------------------|
| Serving Size 184 g     |                                   |
| Amount Per Serving     |                                   |
| Calories 101           | Calories from Fat 3               |
|                        | % Daily Value                     |
| Total Fat 0.3g         | 0%                                |
| Trans Fat 0.0g         |                                   |
| Cholesterol Omg        | 0%                                |
| Sodium 2mg             | 0%                                |
| Total Carbohydrate     | <b>s</b> 26.8g 9%                 |
| Dietary Fiber 4.5g     | 18%                               |
| Sugars 20.4g           |                                   |
| Protein 0.5g           |                                   |
| Vitamin A 2%           | <ul> <li>Vitamin C 14%</li> </ul> |
| Calcium 1%             | • Iron 1%                         |
| Nutrition Grade A      |                                   |
| * Based on a 2000 calo | rie diet                          |