

Pumpkin Hotcakes

Type: Sweet **Serves:** 30 small pikelets

Recipe source: Adapted from S. Alexander Cooks Companion

From the Garden: Pumpkin, eggs

The mashed pumpkin is made by peeling, de-seeding and dicing the pumpkin. You will need approximately 300 g to make 1 cup. Steam the pumpkin until tender then mash with a potato masher.

The raising agent in the hotcakes is the bicarbonate of soda. The soda is alkaline and this reacts with the acidity of the buttermilk. As a result of the reaction, bubbles of gas are formed making the hotcakes light and fluffy.

| EQUIPMENT: | INGREDIENTS: |
|--------------------------|----------------------------|
| 2 large frypans | 2 cups cold mashed pumpkin |
| 2 silicone flippers | 1 1/2 cups buttermilk |
| Small metric jug measure | 60 g butter, melted |
| Scales | 2 free-range eggs |
| Metric Spoon Measures | 230 g flour |
| 1 large metal sieve | 1 tsp bicarbonate of soda |
| Large red bowl | ½ tsp salt |
| Med blue bowl | 1 tablespoon sugar |
| Small yellow bowl | vegetable oil for frying |
| Wooden Spoon | |

What to do:

1. In a bowl, mix together the mashed pumpkin, buttermilk and melted butter in large red bowl.
2. Break eggs into small bowl one at a time and whisk into the pumpkin mixture.
3. In another bowl, mix together the dry ingredients and sift into the pumpkin mix using metal sieve. Stir to combine.
4. Heat a film of vegetable oil in a frypan over medium heat.
5. Working in batches, cook tablespoons of pumpkin batter for about 3 minutes until little bubbles form on the tops. Flip to cook the other sides. Pile up on platter and continue until all batter is cooked.
6. Serve the hotcakes while still warm with maple syrup.

Variations:

* Serve with dollops of sour cream and chives, butter, apricot jam, maple syrup or bacon and eggs for brunch