



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



INGREDIENTS

- 1/2 C Pumpkin puree
- 4 oz  Culinary Solutions Premium Custard Base
Liquid, 12 32-Oz Cartons (#03869)
- 8 oz Pancake Mix
- 2 oz Water
- 2 oz Caramelized sugar
- 1 oz  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.