

Chocoplate Chip Pumpkin Pancakes

Ingredients:

- 2 Cups pancake mix
- 2 Tbs. brown sugar
- 2 tsp. cinnamon
- 2 tsp. ground allspice
- 1 1/2 Cup evaporated milk
- 1 1/2 Cup pumpkin puree
- 2 Tbs. vegetable oil
- 2 eggs
- 1 tsp. vanilla
- 1/2 cup chocolate chips (milk or semi-sweet)



In a large mixing bowl, mix all dry ingredients.
In a medium size mixing bowl, mix evaporated milk, vegetable oil, eggs and vanilla, mix thoroughly, then add pumpkin.
Combine wet and dry ingredients. Add in chocolate chips to batter, or add them later.
Grease large griddle or skillet with non-stick spray (or butter)
Pour batter onto griddle
Add chocolate chips if you didn't already
When pancakes thicken and puff up, flip over and cook on opposite side
Serve warm