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Pumpkin Spice Pancakes

Ingredients:

- 1 1/2 cups oat flour
- 2 tbsp Splenda, Truvia, or Ideal
- 1 tbsp baking powder
- 1/2 tsp salt
- 1 tbsp cinnamon
- 1/4 tsp allspice
- 1/4 tsp nutmeg
- 4 egg whites
- 1/2 cup raw pumpkin
- 1 1/2 cups unsweetened Almond Breeze

Directions:

1. Preheat griddle to medium heat.
2. Mix oat flour, Splenda, Truvia, or Ideal, baking powder, salt, cinnamon, allspice and nutmeg in a bowl.
3. Wisk egg whites and pumpkin. Mix in Almond Breeze.
4. Add wet ingredients to dry ingredients and mix together.
5. Spray griddle with non-stick butter spray.
6. Scoop batter with a 1/4 cup measuring cup onto griddle. Cook 3-5 minutes on a side. Makes 10 pancakes.