



DAIRY-FREE

PUMPKIN PIE GRANOLA PANCAKES

INGREDIENTS

- 1/2 cup of Lehi Valley's **Pumpkin Pie Granola**, plus set aside more to serve



Contains: Oats, Honey, Oat Bran, Pecans, Canola Oil, Water, Pepitas, Walnuts, Cinnamon, Pumpkin Concentrate (Water, Organic Cane Sugar, Citric Acid, Natural Flavors), Ginger, Salt, Nutmeg, Cloves.

Contains Pecans and Walnuts.
Packaged in a Facility That Processes Peanuts, Tree Nuts, Milk, Egg, Wheat and Soy.

- 1 1/2 Tbsp. apple cider vinegar
- 1 (13.3 oz.) can coconut milk (or 1 1/2 cups whole milk)
- 1 cup all-purpose flour
- 5 tsp. Pumpkin Pie Spice
- 3/4 tsp. salt
- 3/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 cup pumpkin puree
- 3 Tbsp. melted coconut oil (or butter), plus more for skillet
- 2 Tbsp. maple syrup, plus more for serving
- Pomegranate seeds for garnish (optional)
- Whip cream topping (optional)

DIRECTIONS

For batter: Stir vinegar into coconut milk and let sit for 5 min. to create a mock buttermilk.

Meanwhile, stir dry ingredients together in a large bowl.

Add coconut buttermilk, pumpkin puree, coconut oil, and syrup to the dry mix and stir until just combined.

Fold in 1/2 cup of Lehi Valley's **Pumpkin Pie Granola**.

Heat more coconut oil in a large nonstick skillet over medium heat.

Pour in 1/4-cup scoops of pancake batter and cook, in batches, for about 5 min. per side until golden brown.

Serve pancakes topped with more granola, pomegranate seeds/whip cream (optional), and a drizzle of maple syrup.