

# Pumpkin Hotcakes

## Ingredients

600g peeled and seeded pumpkin

1 cup buttermilk

60g butter, melted

2 eggs, whisked

230 plain flour

1 teaspoon bicarbonate of soda

¼ teaspoon salt

Vegetable oil for pan frying

## Method

Place the prepared pumpkin in a steamer and cook for 10 minutes.

When the pumpkin is tender, process pumpkin in the food processor until you have two cups of pumpkin puree.

Dissolve the salt into the buttermilk.

In a mixing bowl, stir the buttermilk, salt and butter into the pumpkin puree. Stir in the eggs.

Sift the flour and bicarbonate of soda together into a bowl.

Gradually, a bit at a time, stir flour mixture into pumpkin mixture.

Heat a film of oil in a large non-stick frypan over a medium heat. Cook tablespoons of pumpkin batter for 3 minutes; little bubbles will form on the top. Then flip to finish cooking on the other side.