



Pumpkin and Pecan Pancakes

Ingredients

For the pancakes:

- 2 cups of MASECA® corn masa flour
- 3 tablespoons of brown sugar
- 2 ½ teaspoons of baking powder
- ½ teaspoon of baking soda
- ½ teaspoon of salt
- 1 ½ teaspoons of pumpkin pie spice
- 1 cup of pumpkin puree
- 2 large eggs
- 3 ¼ cups of buttermilk
- 3 tablespoons of melted butter
- 1 teaspoon of vanilla extract
- whipped cream for topping

For the maple pecan syrup:

- 1 cup chopped pecans
- 2 tablespoons butter
- 3 tablespoons brown sugar
- 2 tablespoons maple syrup
- ¼ teaspoon salt

Preparation

For the pancakes:

1. In a large mixing bowl, whisk together MASECA® corn masa flour, brown sugar, baking powder, baking soda, salt, and pumpkin pie spice until evenly combined.
2. In a separate bowl, whisk the pumpkin purée, eggs, buttermilk, melted butter, and vanilla until smooth.
3. Add the wet ingredients to the dry ingredients and stir just until combined. The batter should be thick yet pourable; add additional buttermilk, 1–2 tablespoons at a time, if needed.

4. Allow the batter to rest for 5 minutes to fully hydrate the flours and improve texture.
5. Lightly grease a nonstick skillet or griddle and heat over medium heat.
6. Scoop about 1/3 cup batter per pancake onto the hot skillet. Cook until bubbles form on the surface and the edges appear set, about 2–3 minutes.
7. Flip and cook an additional 1–2 minutes, or until golden brown and cooked through. Transfer to a warm plate and repeat with remaining batter.

For the maple pecan syrup:

1. Melt butter in a small skillet over medium heat. Add pecans, brown sugar, maple syrup, and salt.
2. Cook, stirring frequently, until the pecans are glossy and the mixture is slightly thickened, about 2–3 minutes. Remove from heat.
3. Stack warm pancakes and spoon the pecan topping generously over the top. Serve immediately with additional pecan maple syrup and a dollop of whipped cream, if desired.

Cooking tips:

- Pancakes can be kept warm in a low oven (200°F) while cooking the remaining batches.

Makes 14 pancakes