



PUMPKIN PIE SPICED PANCAKES

Pancakes, Candied Pecans, Ice Cream & Maple Syrup

Serves 10

Ingredients:

- 1.) 1 – 2 Pound Pkg. Of Krusteaz Pancake Mix
- 2.) 1 – Qt. Hagan Daz Vanilla Bean Ice Cream
- 3.) Water Or Milk
- 4.) Maple Syrup
- 5.) 1 Small Container Pumpkin Pie Spice

Procedure:

- 1.) Mix 2 cups of pancake mix with 1 ½ cups water or milk. You want a thick batter, so you need to either add a little more pancake mix. Place in a pancake dispenser/popper.
- 2.) Make approx 4 inch diameter pancakes and reserve on a pan.

Candied Pecans

- 1/2 Pound Light Brown Sugar
- Pinch Of Salt
- 1/4 Cup Plus 2 Tablespoons Evaporated Milk
- 1 1/2 Teaspoons Butter
- 1 Cup Chopped Pecans

Mix The Sugar, Salt, Evaporated Milk, And Butter In A Heavy-Bottomed Saucepan. Cook Over Low Heat, Stirring Constantly With A Wooden Spoon, Until Sugar Dissolves. Stir In Pecans And Cook Over Medium Heat Until Mixture Reaches The Soft Ball Stage. (234 To 240 Degrees F On A Candy Thermometer; If You Spoon A Drop Of Boiling Syrup Into A Cup Of Ice Water, It Will Form A Soft Ball That Flattens Easily Between Your Fingers.)

Remove Pan From Heat And Stir Rapidly Until Mixture Thickens. Drop Pralines By Teaspoonfuls, 1-Inch Apart Onto Parchment Paper-Lined Baking Sheets; Let Cool Completely Until Firmed Up. Store In An Airtight Container.

Yield: About 1 Dozen