

# Norwegian Pumpkin Pikelets

**Season:** Any

**Type:** Norwegian Snack or breakfast

**Difficulty:** 

**Serves:** 4-6

**From the Garden:** pumpkin, eggs

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups and spoons	300g pumpkin
Chopping boards and mats	1 cup plain flour
Knives	1 tsp baking powder
Peeler	1 tsp vanilla
masher	½ tsp ground cinnamon
2 medium bowls	¼ tsp ground nutmeg
2 whisks	⅔ cup milk
Non-stick frying pan	1 egg
Spatula (egg flip)	½ cup sour cream
	Maple syrup to serve

## Method:

- Peel and chop pumpkin.
- Place in microwave dish with lid and microwave in high for 10 minutes.
- Remove from microwave and mash until smooth.
- Whisk the flour, spices and baking powder together in a medium sized bowl.
- Whisk the milk, pumpkin puree and egg in a medium bowl.
- Make a well in the dry ingredients and mix in the pumpkin mixture.
- Add in the sour cream stirring gently but try not to dissolve the lumps of sour cream.
- Heat a frying pan on medium heat and brush or spray with oil or butter.
- Make small pikelets and fry on one side until bubbles appear and then gently flip them over and cook on the other side.
- Serve with maple syrup.