



Pumpkin Pancakes, Salted Pecan Butterscotch

Ingredients

- 250g pumpkin or squash, peeled, deseeded and chopped into large chunks
- 2 eggs
- 3 tbsp light brown soft sugar
- 25g butter, melted, plus a little for cooking
- 125ml buttermilk
- 200g plain flour
- 2 ½ tsp baking powder
- 1 tsp ground cinnamon
- drizzle of flavourless oil for frying
- Ice cream or yoghurt to serve

For the salted pecan butterscotch

- 50g pecans, roughly chopped
- 50g butter
- 50g light brown soft sugar
- 1 tsp sea salt flakes
- 100ml double cream

Directions

- Put the pumpkin or squash in a large heatproof bowl, add 1 tbsp water, cover with cling film and microwave on High for 5-8 mins or until really soft
- Once cool, put the pumpkin in a food processor with the remaining pancake ingredients and add a good pinch of salt. Blend until everything is well combined to a smooth, thick batter. Transfer to a jug or piping bag and set aside while you make the butterscotch sauce
- Toast the pecans in a saucepan for 1-2 mins until a shade darker. Tip out and set aside. Add the butter, sugar, salt and cream to the pan. Bring to a simmer, then bubble gently for a few mins until you have a shiny sauce. Stir in the pecans and set aside to cool a little.
- Heat a knob of butter and a drizzle of oil in a large frying pan. When the butter is foaming, swirl it around the pan, then pour tennis-ball-sized amounts of batter into the pan. Cook over a low-medium heat. When the pancakes are golden, flip them over and cook for another 2 mins on the other side. Transfer the cooked pancakes to the baking tray and keep warm in the oven while you continue cooking. Serve with yogurt or ice cream and butterscotch sauce