



PUMPKIN PANCAKES

10 MINS
PREP

SERVES
11-12

DAIRY
FREE

STAGE 1

The perfect autumnal treat for Stage 1 of the weaning journey, these light and fluffy pancakes are dairy-free and great for little hands to hold and mush!

WHAT YOU NEED

175g pumpkin puree
35g plain flour
35g rolled oats
1tsp baking powder
2 eggs
1/2tsp vanilla extract
A pinch of cinnamon for taste

WHAT TO DO

- 01 Simply mix all of the ingredients together in a bowl – it's as easy as that!
- 02 Place small amounts of batter in a frying pan to create baby-sized pancakes.
- 03 Cook for around three minutes or until golden brown before flipping.
- 04 Allow to cool before serving.