

Butternut Squash Pancakes with Cranberry-Persimmon Salsa

Servings

Approx. 30 appetizer size pancakes

Pancakes

Ingredients

- 2 cups all-purpose flour
- 3 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1 1/2 cups milk
- 1 cup butternut squash puree
- 1 egg
- 2 tablespoons vegetable oil
- 2 tablespoons vinegar

Directions

In a separate bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt, stir into the pumpkin mixture just enough to combine.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/8 cup for each pancake.

Brown on both sides and serve hot.

Cranberry-Persimmon Salsa

Ingredients

- 4 small or 3 medium-size firm but ripe Fuyu persimmons, peeled, cut into 1/2-inch cubes (about 1 2/3 cups)
- 1/2 cup dried cranberries
- 2 tablespoons minced purple onion
- 1 tablespoon plus 1 teaspoon fresh lime juice
- 2 teaspoons minced seeded serrano chile
- 2 teaspoons minced fresh mint
- 1 teaspoon minced peeled fresh ginger

Directions

Mix persimmons, onion, lime juice, dried cranberries, jalepeno chile, mint, and ginger in small bowl. Season salsa to taste with salt (Salsa can be made ahead. Cover and refrigerate. Bring to room temperature before serving.)

Spoon a small portion of Persimmon Salsa on Butternut Pancakes. For a special holiday breakfast, make larger pancakes.