Pumpkin hotcakes

Ingredients

600gm of cold mashed pumpkin
1 cup milk
60gm butter....... ( 3 Tbsp = 60gm )
2 eggs
1 ½ cups plain flour
1 tsp baking powder
¾ tsp salt

Method

Melt the butter in a small dish, in the microwave.

Sift the flour and baking powder into a large mixing bowl, add the salt.

Add the pumpkin, milk and the melted butter.

Beat the eggs in a separate bowl, add to mixture.

Combine all ingredients.

Heat the electric frying pan to medium.

Add a small amount of butter.

Place tablespoons of mixture into the pan, wait until bubbles form, then turn over and cook until lightly golden.

Drizzle with golden syrup before serving.