**Paleo Pumpkin Pancakes**

makes about 14 pancakes

Ingredients :
1/2 cup pumpkin puree
2 large eggs
1 tablespoon pure maple syrup or honey
1 tablespoon coconut oil (plus more for oiling the griddle)
1/4 cup to 1/3 cup almond milk (or milk of your choice)
1/2 teaspoon cider vinegar or lemon juice
1 cup blanched almond flour
1/4 cup ground flax seed meal
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1/4 teaspoon baking soda
1/4 teaspoon salt

Directions:

1. Heat griddle to 350 degrees F (or heat a skillet over medium heat).
2. Combine the pumpkin, eggs, maple syrup or honey, walnut oil, milk and vinegar or lemon juice in a large bowl. Mix well. Add the almond flour, flax, cinnamon, nutmeg, ginger, cloves, baking soda and salt and stir until well combined. Batter will be thick.
3. Lightly oil griddle or skillet surface with walnut oil. Pour batter onto griddle using an 1/8 cup measure or a heaping tablespoon. Pancakes are ready to flip when bubbles pop on surface of pancake. Continue cooking other side until golden brown.