Spiced Pumpkin Pancakes With Cornmeal

* 1 1/2 cups all-purpose flour, ([about 7 ounces](https://www.thespruceeats.com/how-to-weigh-or-measure-flour-accurately-3057612))
* 1 cup cornmeal (5 ounces)
* 1/2 cup brown sugar (packed)
* 3 teaspoons baking powder
* 1/2 teaspoon salt
* 1/2 teaspoon ground cinnamon
* 1/4 teaspoon ground nutmeg
* 2 eggs (beaten)
* 1 1/4 to 1 1/2 cups milk
* 1 cup canned pumpkin
* 2 tablespoons vegetable oil
* 1 teaspoon vanilla extract
* Vegetable oil for the skillet or griddle
1. In a large bowl combine the flour, cornmeal, brown sugar, baking powder, salt, cinnamon, and spices. Whisk to blend the dry ingredients.
2. In another bowl, beat the eggs with 1 1/4 cups of milk, the canned pumpkin, 2 tablespoons of vegetable oil, and vanilla.
3. Stir the milk mixture into the dry ingredients until well blended.
4. Heat a skillet or griddle over medium-low heat with a little oil.
5. Spoon the batter, about 1/4 cup at a time, onto the griddle or skillet. If the batter is too thick, add small amounts of milk to thin. The batter should spread slightly when dropped on the griddle.
6. Cook the pancakes on one side until the edges look dry and they are firm enough to flip. Flip and brown the other side.