



## Pumpkin Spice Pancake Mix Tags



**How to Make:** Print on 8.5×11-inch cardstock and cut along the edges. Attach to a bag of homemade apple spice pumpkin mix (recipe below).

**GIFT WITH:** [Brown Paper Pouches](#) | [Black Twine](#)

**To make the mix:** In each of the (6) quart-sized ziploc bags, add: 1 ½ cups all-purpose flour, ¼ cup granulated sugar, 1 tablespoon baking powder, 1 teaspoon salt, ½ teaspoon cinnamon, 1 teaspoon pumpkin pie spice

### pumpkin spice pancakes



**JUST  
ADD:**

1 egg

¼ cup  
melted butter

1 teaspoon  
vanilla

1 cup  
milk

¼ cup  
water

Stir until just combined (a few lumps are okay).  
Cook on a 300–325°F griddle or medium-low heat  
until bubbles form, then flip. Enjoy!

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