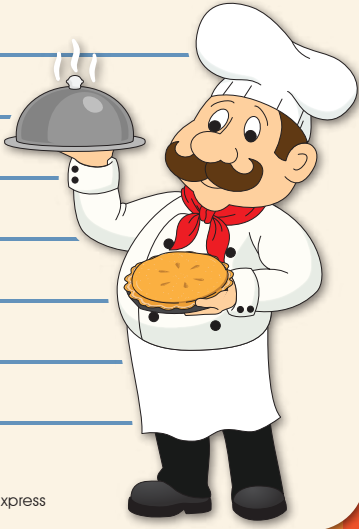


Grocery List

- flour
- vanilla Greek yogurt
- eggs
- baking soda
- canned pumpkin
- vanilla extract
- pumpkin pie spice
- salt
- milk
- orange juice concentrate
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Pumpkin Pancakes

- Ingredients:**
- 1 cup all purpose flour
 - 8 oz. vanilla Greek yogurt
 - 2 large eggs, beaten
 - 2 T. baking soda
 - 3 T. canned pumpkin
 - 1 tsp. pure vanilla extract
 - 3 tsp. pumpkin pie spice
 - dash of salt

Combine all of the ingredients in a bowl, and whisk until combined. (Don't overmix.) The batter will be thick. Add water to create a thinner batter, if desired. Heat a greased pan or griddle on low to medium heat. Use a small measuring cup to pour batter onto the pan and spread as needed, especially if the batter is thick. Cook until the edges begin turning golden brown, and flip. Remove pancakes once they are completely cooked. (Cooking may take longer due to the canned pumpkin.) Let cool, and serve with syrup or a dollop of whipped cream and fresh fruit.

Orange Brew

- Ingredients:**
- 1 cup milk
 - 1 cup water
 - 6 oz. orange juice concentrate
 - 10-12 ice cubes
 - 1 tsp. vanilla

Ahead of time, make simple pumpkin cutouts from orange paper. Provide crayons or markers, and invite each child to decorate a pumpkin. Cut two slits in the middle of each cutout, and slip a drinking straw through. Have children wash their hands so they can help you make this festive anaranjado/orange drink. Invite children to help measure and pour ingredients into a blender. Blend ingredients until frothy. Point out the color of the mixture. Pour into cups, and have children place their pumpkin straws in the cup. Serve with a snack.