

having to stir the batter more.) Pour in the melted butter and gently mix just until incorporated. (Sometimes melted butter solidifies when added to cold ingredients. Adding it now helps it disperse evenly in the batter and smooth out some lumps.)

4. Place a griddle or wide (preferably 14-inch) sauté pan over medium heat for several minutes. If using an electric griddle, set the heat to 350°F.
5. Sprinkle the griddle with a few drops of water; they should bounce around before evaporating. If they sizzle away quickly, the heat is too high. If they just sit there and slowly steam, the heat is too low. When the griddle is properly heated, brush it with clarified butter or oil, then wipe with a paper towel so it's evenly greased. (Big spots of oil or butter will promote uneven browning and your pancakes will have dark and light spots.)
6. Ladle  $\frac{1}{2}$  cup of batter per pancake onto the griddle, about an inch or two apart.
7. Cook until bubbles begin to pop on the surface of the pancakes, the edges look a little dry, and the underside is golden, about 2 minutes. (Pumpkin pancakes get dark quickly because of the natural sugar in the pumpkin and the additional sugar in the recipe, so it's better if your griddle is cooler than for other pancakes so the pancakes will cook before they get too dark. If the underside of the pancakes are browning or burning before the surface forms bubbles and dries out, the heat is too high. If it's taking longer than 2 or 3 minutes for bubbles to form, the heat is too low.) Flip them over and continue cooking until the pancakes are cooked through, about 2 minutes more.
8. Repeat with the remaining batter. Keep cooked pancakes warm on a heat-safe platter or baking sheet in the oven, and serve with softened or whipped butter and maple syrup.