



## Sweet Potato Pancakes

- 1 ½ cups mashed sweet potatoes – about 2 large boiled, peeled and mashed sweet potatoes
- 1 ¾ cups milk
- 1/3 cup melted butter
- 2 eggs – lightly beaten
- 1 ¾ cups flour
- 4 tsp. baking powder
- 1 tsp. salt
- ½ tsp. ground nutmeg
- ½ tsp. ground cinnamon

Place the mashed potato, milk, butter and eggs in a bowl. Whisk until nice and creamy.

Place the dry ingredients into another bowl and mix well.

Add the dry ingredients to the wet in 3 batches, whisking well after each addition. Whisk until your batter is uniform and lump free. Do not over whisk it!

Heat a skillet or griddle with some butter. Spoon the batter on the hot griddle and cook until bottoms are browned. Flip the pancakes and softly press them against the pan. Flip again. Remove when pancake is completely cooked through – about 7 to 8 minutes.

Place pancakes in a plate in a warm oven as you cook them so they will not get cold.

Serve with butter and maple syrup. Enjoy!