

Sweet Potato Pancakes

Ingredients

1 3/4 c Flour
2 t Baking Powder
1/2 t Baking Soda
1/3 c Brown Sugar
1/2 t Salt
2 t Ground Cinnamon
1/2 t Ground Nutmeg
1/2 t Ground Ginger
1 3/4 c Buttermilk
3/4 c Sweet Potato Puree (2 sweet potatoes)
2 Eggs
2 t Vanilla Extract

Instructions

1. In a large bowl, whisk together flour, baking powder, baking soda, brown sugar, salt, cinnamon, nutmeg, and ginger.
2. In a separate bowl, whisk together buttermilk and sweet potato puree, then add eggs and vanilla.
3. Add wet ingredients to dry ingredients and stir with a wooden spoon until just combined.
4. In a large nonstick skillet over medium low heat. Ladle a scant \hat{A} 1/2 cup pancake batter into skillet. Cook until bubbles start to form in batter and pancake is golden underneath, about 3 minutes, then flip and cook other side until golden, another 3 minutes. Repeat with remaining batter.
5. Serve with butter, toasted pecans, and maple

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syrup.