

Sweet Potato Pancakes

A "Best of" Inn Cuisine, recipe adapted from The Mansion of Elfindale Bed & Breakfast (via the Sunrise Inn Missouri Cookbook, circa 2002)

Ingredients

1 3/4 cups sweet potato puree
3 cups pancake mix (the Krusteaz line of pancake mixes work well in this recipe)
2 large eggs
2 cups milk, add more if necessary

Directions

Add sweet potato puree to large mixing bowl and stir. Add pancake mix, eggs and milk, stirring until combined and batter reaches desired consistency. Using a 1/4 to 1/3 measuring cup, pour batter onto hot griddle or skillet pre-warmed over medium heat. Cook until pancakes begin to just set and bubble, flipping gently to finish cooking on the opposite side; pancakes should be lightly golden in color and not browned. Serve warm with your favorite topping or syrup.

Yield: serves 4-6