



Louisiana Sweet Potato Pancakes

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

These sweet potato pancakes with nutmeg are a very welcome change from regular pancakes Great with maple syrup or cranberry sauce

Ingredients

- - ¾ pound sweet potatoes - 1 ½ cups all-purpose flour - 3 ½ teaspoons baking powder - 1 teaspoon salt - ½ teaspoon ground nutmeg - 1 ½ cups milk - ¼ cup unsalted butter
- melted - 2 large eggs
- beaten

Instructions

1. Bring a medium saucepan of lightly salted water to a boil. Add sweet potatoes and cook until tender but still a bit firm
2. about 15 minutes. Drain
3. then immediately immerse in cold water to loosen skins. Drain again; remove and discard skins. Sift flour
4. baking powder
5. salt
6. and nutmeg together into a medium bowl. Chop sweet potatoes
7. transfer to another medium bowl
8. and mash. Mix in milk
9. melted butter
10. and egg. Gradually mix in flour mixture until well combined. Lightly grease a griddle and preheat over medium-high heat. Working in batches
11. drop heaping tablespoonfuls batter onto the hot griddle and cook until the surface begins to bubble
12. 3 to 4 minutes. Flip and cook on the other side until golden brown
13. 2 to 3 more minutes.