

sweet potato pancakes

Rating

added by EliseA to the River Cottage Community
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Lovely and sweet for these little moments

Prep time

15-20 mins

Cook time

4-5 mins on each side until golden brown

Servings

5-6 pancakes

Ingredients

- 1 cup self raising flour
- 2 eggs
- 8 tbsp milk
- A pinch of salt
- And 2 sweet potatoes grated
- A sprinkle of raisins(optional)
- 1 quarter of a tsp of chilli powder (optional)

Directions

Grate the sweet potato and put it to one side

Add the flour and salt into a bowl?

Get a jug and add 8 tbsp of milk with the eggs whisk until you can see bubbles and froth

Slowly stir into the wet mixture into the dry ingredients until it creates a batter

Add the grated potato and stir in well

Split the mixture in half and to one of them add the raisins

Add the chilli powder to the other

Put a frying pan on the hob and pour little bits of the mixture on to the pan

After about three to four minutes flip them if they aren't golden brown keep flipping them until they are done

Plate them up and they are a sweet snack for lunch break simply yummy?