

Sweet Potato Pancakes

Disney's Contemporary Resort

The Wave



Ingredients for Pancakes

- 2 ¼ cups all-purpose flour
- 3 tsp baking powder
- ¼ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp salt
- 1 ½ cups milk
- 1 ¼ cups brown sugar
- ¾ cup cooked, mashed sweet potato (from about 1 small sweet potato)
- 3 large eggs
- 3 tbsp. vegetable oil
- 1 tsp vanilla extract

Ingredients for Pecan Honey Butter

- 1 stick butter, room temperature
- ¼ cup honey
- ¼ cup chopped toasted pecans

Directions for Pancakes

1. Preheat oven to 225 F.
2. Sift flour into a large bowl. Add baking powder, cinnamon, nutmeg and salt; whisk until combined.
3. Combine milk, brown sugar, sweet potato, eggs, vegetable oil and vanilla extract in a large bowl; whisk
4. until well blended.
5. Add milk mixture to flour mixture and stir until just blended.
6. Heat a nonstick griddle or skillet over medium-low heat until a few drops of water sizzle on the surface.
7. If using an electric skillet, 5. preheat to 350 F.
8. Spoon about 1/4 cup of batter per pancake onto skillet.
9. Cook on first side until tops bubble and sides look dry; flip and cook until golden brown, about 2 minutes more.
10. Place cooked pancakes on a baking sheet and place into preheated oven to keep warm.
11. Repeat process with remaining batter.

Directions for Pecan Honey Butter

1. Stir together butter, honey and pecans in a medium bowl.
2. Top pancakes with honey-pecan butter and serve immediately.

