

Sweet Potato Pancakes

Disney's Port Orleans Resort Riverside
Boatwright's



Ingredients for Pancakes

- 1 1/4 cups brown sugar
- 2 tsp. baking powder
- 1/4 tsp. salt
- 2 1/4 cups all-purpose flour
- 1/4 tsp. ground cinnamon
- 1/4 tsp. ground nutmeg
- 1 1/2 cups milk
- 3 each eggs
- 6 tbsp. vegetable oil
- 1 tsp. vanilla extract
- 12-oz. can sweet potato, mashed

Directions for Pancakes

1. To make the pancakes, combine dry ingredients in a mixing bowl.
2. Stir in milk and beaten eggs.
3. Add oil and vanilla.
4. Beat until smooth.
5. Fold in the mashed sweet potatoes (should result in a lumpy texture).
6. In a small nonstick frying pan, heat 1 tsp. vegetable oil over medium heat.
7. Pour in batter to desired size.
8. Cook until dark brown (sweet potato pancakes take a little longer to cook than regular pancakes because of the density of the sweet potatoes).
9. Serve pancakes warm with pecan honey butter.

Ingredients for Pecan Honey Butter

- 1 stick butter (at room temperature)
- 1/4 cup honey
- 1/4 cup toasted pecans

Directions for Pecan Butter

1. Combine butter, honey and toasted pecans.

