

## Spiced SweetPotato Pancakes

Serving Size : 4

1 ¾ cups flour, all-purpose  
3 tablespoons light brown sugar  
1¼ teaspoons baking powder  
1 teaspoon ground cinnamon  
¾ cup milk  
½ cup canned sweet potatoes or yams, mashed  
1 large egg  
1 teaspoon vanilla extract  
1 teaspoon grated lemon peel  
2 tablespoons butter or margarine  
maple syrup, warmed

In a large bowl, mix the flour, brown sugar, baking powder and cinnamon. Add the milk, sweet potatoes, egg, vanilla and grated lemon peel. Stir just until flour is moistened.

Heat a griddle or 12-inch skillet over medium heat; melt 1 tablespoon of the butter. Pour the batter by scant ¼-cupfuls onto the hot griddle. Cook until the tops are bubbly and the edges are dry. With a pancake turner, turn the pancakes. Cook until the undersides are golden. Keep warm.

Repeat with remaining butter and batter. Serve the pancakes with warm maple syrup.

**Recipe By:** Adapted from The Perfect Potato, by Diane Simone Vezza, Running Heads, Inc., New York, 1993. p. 139.