



Mini Sweet Potato Pancakes

Makes 25 3-inch pancakes

Ingredients

Butter or oil, for greasing
1 cup all purpose GF white gold flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon cinnamon
3 tablespoons light brown sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup buttermilk
3 tablespoons melted butter
 $\frac{1}{4}$ cup canned sweet potato puree
1 large egg
 $\frac{1}{2}$ teaspoon vanilla extract

Preparation

1. In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, sugar, and salt.
2. In a separate bowl, whisk together the buttermilk, melted butter, sweet potato puree, egg, and vanilla extract.
3. Pour the buttermilk mixture into the flour mixture and mix just until combined.
4. Lightly butter a frying pan or griddle and then heat it

over medium-high heat. Spoon 2 tablespoons of batter onto the griddle for each pancake and cook until bubbles appear on the top. Flip over the pancake and cook until golden. Serve warm.