# Melba’s Sweet Potato Pancakes

**Ingredients**

* 2 medium sweet potatoes
* 1-½ cups all-purpose flour
* 2 tablespoons sugar
* 3 teaspoons baking powder
* 1 teaspoon cinnamon
* 1/2 teaspoon nutmeg
* 1/2 teaspoon salt
* 1-1/2 cups buttermilk, half & half or whole milk
* 2 large eggs
* 2 teaspoons butter, melted

**Instructions**

1. Preheat oven to 350°F.
2. Rub outside of sweet potatoes with oil. Wrap separately in foil; place in a baking pan. Bake 45 to 60 minutes or until fork tender. Remove and let cool.
3. In a bowl, combine flour, sugar, baking powder, cinnamon, nutmeg and salt.
4. In separate bowl, combine milk, eggs and melted butter. Combine with dry mixture; whisk well.
5. Peel baked sweet potatoes and mash with a fork. Fold 3/4 of the mashed sweet potatoes into the batter. If needed, add additional milk as your batter should be thick, but easy to pour.
6. Heat a buttered pan over medium heat.
7. Pour about 1/4 cup of batter onto pan; cook until bubbles begin to form, about 3 to 4 minutes. Flip over and cook an additional 2 minutes. Repeat with remaining batter.
8. Serve pancakes with remaining mashed sweet potato and maple syrup.