

SWEET POTATO PANCAKES WITH CHOCOLATE CHIPS

Rusty Hinges Ranch



INGREDIENTS:

- 1 cup all-purpose flour
- 1-2 sweet potatoes
- 1 egg, yolk separated
- 1 cup milk of choice
- 3 Tablespoons granulated sugar
- ⅓ cup chocolate chips
- 1 teaspoon baking soda
- 2 teaspoons oil
- 2 teaspoons butter

INSTRUCTIONS:

1. Peel sweet potatoes, dice into small pieces and add to boiling water. Boil for 15 minutes.
2. In a mixing bowl, mash sweet potatoes until smooth. Add in sugar, milk and egg yolk.
3. Mix flour and baking soda together then add to sweet potato mixture.
4. In a bowl whisk egg white until soft peaks form. Fold this into the sweet potato mixture.
5. Stir in the chocolate chips.
6. Heat a large frying pan/skillet or griddle over medium-high heat and add about 1 teaspoon of oil with 1 teaspoon butter.
7. Pour ¼ cup pancake batter onto the pan. When you see tiny bubbles appear on the surface of your pancakes, wait until they start to pop, then flip them over. Repeat with remaining batter.
8. Enjoy immediately!