

# SWEET POTATO PANCAKES



Makes about 15 pancakes

1 1/2 CUPS HOMESTEAD GRISTMILL  
SWEET POTATO PANCAKE MIX  
2 T oil  
2 cups milk  
2 eggs

- ❖ Preheat oiled griddle on medium heat.
- ❖ Blend eggs, oil and milk in a small bowl.
- ❖ Add pancake mix and stir until evenly moistened. Let rest 5 minutes.
- ❖ Ladle onto hot griddle.
- ❖ Fry on medium heat until golden on both sides and completely cooked on the inside. (Be careful, these pancakes burn easily.)

*Serving Suggestions: We like to eat these pancakes plain or with toppings such as honey or applesauce. They are also great with Orange Sauce.*

## ORANGE SAUCE

1 cup orange juice  
1/2 cup evaporated cane juice  
1 T cornstarch

- ❖ In a small saucepan boil orange juice and fructose until fructose is dissolved.
- ❖ Dissolve cornstarch in scant 1/4 cup cool water. Stir into boiling juice and boil a minute or two until medium thick.
- ❖ Stir to prevent lumping.