

Bosch x Kitchen Stories Sweet Potato Pancakes

Difficulty: Easy

Preparation: 15 min.

Ingredients:

- 1 sweet potato
- 2 eggs
- ½ cup milk
- 2 tbsp unsalted butter
- 1⅔ cups flour
- ½ cup sugar
- 1 tsp baking powder
- 1 cup blueberries
- ¼ cup cocoa nibs
- salt
- vegetable oil (for frying)
- pecan (for serving)
- maple syrup (for serving)



Utensils:

hand mixer with beaters, bowl, frying pan, spatula

Steps:

1. Scoop out the inside of a baked sweet potato. Add to a bowl with eggs, then mix together with a hand mixer on low speed. Add milk and melted butter and beat until combined.
2. Add flour, sugar, baking powder, and a pinch of salt. Mix again until smooth.
3. Heat some oil in a pan over medium heat. Spoon in the pancake mixture and sprinkle with blueberries and cocoa nibs. Flip after approx. 3 min. or until golden, and cook on the other side for the same amount of time. Repeat until mixture is used up. Serve pancakes with pecans and maple syrup. Enjoy!