

SWEET POTATO PIKELETS

EASY | 10 MINS | 12 MINS | 4

Ingredients

- 3 Weet-Bix, finely crushed
- 1/2 cup wholemeal flour
- 2 tsp baking powder
- 1/4 tsp ground cinnamon
- 1 cup mashed or pureed sweet potato
- 2 eggs
- 1 cup So Good milk

Instructions

1. In a large bowl, whisk together mashed sweet potato, eggs, and So Good milk. Add Weet-Bix, flour, baking powder, and cinnamon, and stir well to combine. Set aside for 5 mins to thicken.
2. Heat a non-stick pan or griddle to medium, spray or wipe with a small amount of oil. Scoop generous tablespoons of batter onto hot pan, and cook pancakes 2 - 3 mins each side until golden. Repeat to make approximately 24 pikelets.
3. Serve warm or at room temperature. The pikelets are perfect on their own, with yoghurt and fresh berries, or with hummus and avocado.

Tips:

- Mash can be made using steamed or roasted sweet potato. Last night's dinner leftovers are perfect for this recipe.
- Add an extra tablespoon or two of milk to thin batter if necessary – consistency can depend on the moisture in your sweet potato mash!