

SWEET POTATO PANCAKES

3 medium sweet potatoes, uncooked
1 small onion
1 egg, beaten
2 tablespoons flour
1/2 teaspoon salt
Dash pepper
1/4 teaspoon baking powder
GODO EATS Apple Butter

Peel and grate the potatoes and onion. Mix in the egg. Combine the dry ingredients together and add to potato mixture. Drop by large tablespoons onto a heated nonstick skillet lightly coated with oil and cook for 4 minutes or so on each side, until pancakes are cooked through. Serve with GODO EATS apple butter.