

Sweet Potato & Egg Pancakes

Ingredients:

- 2 eggs
- ½ cup cooked sweet potato
- 1 teaspoon vegetable oil



Directions:

1. Peel and cook 1 sweet potato.
2. In a small bowl, mash ½ cup of sweet potato with a fork.
3. Add 2 eggs and mix until ingredients are well combined.
4. Add oil to a frying pan over medium heat.
5. Add 2 tablespoons of batter per pancake. Smaller pancakes are easier to flip.
6. Cook for about 1 minute or until bottom of pancake is a golden colour.
7. Gently flip and cook for another 30 seconds.
8. Remove from pan, cool and let your baby try.

Makes 10 mini pancakes

