



Sweet Potato Pancakes & Amaretto Whipped Cream

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup of Bisquick
1 1/2 teaspoon of cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
dash of salt
1 egg
2/3 cup of milk
1 tablespoon vanilla paste
1-2 cups of sweet potato pie, removed from crust and mashed

Amaretto Whipped Cream

1/2 cup heavy cream
1 tablespoon of sugar
1 teaspoon of amaretto

Instructions

1. Lightly grease and heat griddle to 325 degrees, or use large skillet to medium-medium low heat.
2. Mix dry ingredients together in a medium bowl and set aside. In a separate larger bowl, beat all the wet ingredients and pie batter together. Spoon wet ingredients in with dry ingredients until all are evenly combined. Don't over beat the batter, as the pancakes will be tougher.
3. For each pancake, pour 1/3 cup of batter' over hot griddle or skillet (you will know it

is hot enough when drops of water sizzle over the surface).

4. Flip after 3-4 minutes, or when the edges are dry and bubbles form over the top of the pancake. Cook other side of pancake until golden brown.

5. Serve with butter, your favorite syrup, and/or whipped cream if desired. You can also reserve the crust from the pie, and crumble on top of the finished pancakes and whipped cream, or even mix into the batter for an extra crunch.