

Sweet Potato Pancakes with Cinnamon Cream

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Ingredients

1 package (8 ounces) cream cheese, softened

1/4 cup packed brown sugar

1/2 teaspoon ground cinnamon

1/2 cup sour cream

PANCAKES:

6 large eggs

3/4 cup all-purpose flour

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1/4 teaspoon pepper

6 cups shredded peeled sweet potatoes (about 3 large)

3 cups shredded peeled apples (about 3 large)

1/2 cup canola oil

Directions

In a small bowl, beat the cream cheese, brown sugar and cinnamon until blended; beat in sour cream. Set aside.

In a large bowl, whisk the eggs, flour, nutmeg, salt and pepper. Add the sweet potatoes, apples; toss to coat.

In a large nonstick skillet, heat 2 tablespoons oil over medium heat. Working in batches, drop sweet potato mixture by 1/3 cupfuls into oil; press slightly to flatten. Fry for 2-3 minutes on each side until golden brown, using remaining oil as needed. Drain on paper towels. Serve with cinnamon topping.

Yield: 12 servings (1-1/2 cups topping).

Image and recipe taken from:

<https://www.tasteofhome.com/recipes/sweet-potato-pancakes-with-cinnamon-cream>

Cauliflower Waffles

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Ingredients

3 cups grated cauliflower

3 cups shredded mozzarella
1/2 cup finely shredded Parmesan
3 large eggs
1/4 cup cornstarch
1 tsp. paprika
Kosher salt
Freshly ground black pepper

Directions

Preheat your waffle press.

In a large bowl, mix together cauliflower, cheese, eggs, cornstarch and paprika until combined. Season with salt and pepper.

Pour 1 cup batter into a preheated waffle press, and cook for 6 minutes.

Serve alone or with the toppings of your choice such as avocado, fried egg, bacon, tomatoes, and so much more!

Image and recipe taken from:

<http://www.delish.com/cooking/recipe-ideas/recipes/a53533/cauliflower-waffles-recipe/>