

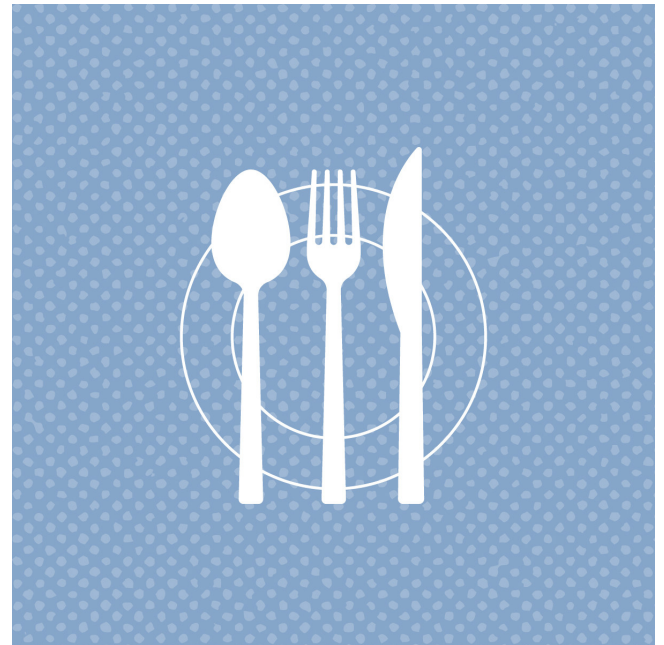
Patty Cakes

Ingredients

- 3 cups Original Mix
- 1/4 tsp cinnamon
- 1/4 tsp pumpkin pie spice
- 1 can (15 ¾ oz) or 1 cup cooked peeled yams
- 1 egg
- 1/4 cup light sour cream
- 1 ½ cups 2% milk
- 1 cup chopped pecans
- Oil to coat the griddle

How to make it

1. Pour pancake mix into large bowl, stir in cinnamon and pumpkin pie spice.
2. In another bowl, mash yams (great job for the kids).
3. Slightly beat egg and pour into yams, add sour cream and mix well.
4. Slowly stir in milk and mix well.
5. Lightly fold yam mixture into pancake mix.
6. Have kids chop nuts in a baggy with a rolling pin and gently fold into the mix.
7. Heat oil on medium heat.
8. Drop about a 1/4 cup dollop onto hot griddle.
9. Flip when they bubble.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	22

Made with



Original Mix