

fall harvest

Flame-Roasted Maple Sweet Potato Pancakes with Bourbon Butter & Pecans

Bourbon-infused butter and crumbled pecans top these seasonally inspired maple sweet potato pancakes.



ON-TREND: SHARABLE, CLASSICS WITH A TWIST

INGREDIENTS (12 SERVINGS)

2.5 Lb. bag **Simplot RoastWorks® Roasted Maple Sweet Potatoes (10071179707561)**

1 Cup	Bourbon
1 Cup	Butter, softened
2 Cups	Old-Fashioned Rolled Oats
2 Cups	Whole Wheat Flour
1 Cup	Brown Sugar
1 Tbsp.	Baking Powder
1 Tsp.	Baking Soda
2 Tsp.	Ground Cinnamon
1 Cup	Light Sour Cream
2 Cups	Light Coconut Milk
1 Cup	Water (or more, as needed)
3	Large Eggs
2 Tsp.	Vanilla Extract
½ Cup	Butter, melted
12 Tbsp.	Bourbon Butter (see below)
1 Cup	Pecans, lightly crushed

PREPARATION

1. Preheat convection oven to 350°F. Spray a baking pan with non-stick cooking spray. Arrange frozen **Simplot RoastWorks® Roasted Maple Sweet Potatoes** in a single layer on baking pan. Bake 15 minutes, stirring halfway through.
2. Remove from oven and add to mixer or food processor. Mix/process until smooth.
3. In a bowl, mix oats, flour, brown sugar, baking powder, baking soda, cinnamon and sour cream. In another bowl, mix coconut milk, water, eggs, vanilla and sweet potatoes; whisk the contents of this bowl into first bowl until the ingredients are just combined. Stir in the melted butter. Adjust water amount as necessary.
4. Heat a griddle over medium heat and brush with additional melted butter. Cook pancakes, each about 1/3 cup, until bubbles form on the top, then turn. Cakes will cook in about 2 minutes on each side. Serve with one tablespoon of bourbon butter and pecans sprinkled over the top. Maple Syrup optional.

BOURBON BUTTER

1 Cup	Bourbon
1 Cup	Butter, softened

Add bourbon to small saucepan; reduce until ¼ of original amount. Chill. Add softened butter to mixer with whisk attachment; slowly whisk butter while pouring in the chilled Bourbon reduction; mix until fully incorporated. Place in a small plastic container and chill and reserve for later.

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