

Sweet Potato Pancakes Stuffed with Ricotta Cheese

Adapted from: Jerry James Stone (*Cooking Stoned*)

Prep time: 5 minutes
Cook time: 10 minutes

Total time: 15 minutes
Serves: 1-2



Ingredients

1 large sweet potato	2 tsp. baking powder
1 ⅓ cups flour	½ tsp. salt
1 ½ cups milk	½ cup ricotta cheese
2 eggs	warmed maple syrup
3 tbsp. brown sugar	pecans, chopped

Instructions

1. Peel the sweet potato, then wrap it in tinfoil and bake it for about an hour at 400°F in a pre-heated oven. You want it to be very tender!
2. Add the flour, salt, and baking powder to a sieve and sift it into a large mixing bowl. (If you don't have a sieve, don't worry; it just makes the pancakes slightly fluffier.)
3. Add the brown sugar.
4. Crack and separate the two eggs. (You can do this with an egg separator or manually, with your hands.)
5. Whisk the egg yolks and milk together, stopping as soon as they are combined. Note: You aren't trying to whip them into fluffy scrambled eggs!
6. Remove the sweet potato from the oven when it's done and rice (mash) it.

7. Add mashed sweet potato to the dry mixture, mixing it well.
8. Work in the egg and milk mixture, until completely combined, using a whisk to make sure there are no floury lumps.
9. Beat the egg whites until they are fluffy and stiff. They should look like fluffy clouds!
10. Fold the egg whites into the sweet potato mixture, but don't overmix it.
11. In a buttered skillet over medium heat, ladle in the sweet potato pancake mixture.
12. When the bubbles form on the top and the edges look crispy, flip the cakes.
13. While the cakes are cooking, whisk the ricotta cheese in a small bowl, giving it texture and making it easier to spread.
14. When the pancakes are done, layer them with ricotta and top with maple syrup and pecans.