

POTATO PANCAKES FOR THE ULTIMATE CHRISTMAS DAY BREAKFAST



Serving: 6 - 8

Cooking Time: 15 minutes

Prep Time: 20 minutes

INGREDIENTS

- Pancakes

- 1kg cold potato, mashed
- 320g cake flour
- 20ml (4 tsp) baking powder
- 8 large eggs
- 500ml (2 cup) milk
- 20ml (4 tsp) oil
- 60ml (¼ cup) butter
- **Toppings**
- Fruit of your choice, such as berries
- Fresh cream, whipped
- Honey, to serve

INSTRUCTIONS

Tips: Pancakes come in various sizes and thickness, these delicious pancakes are bite size and can be topped with your favourite toppings such as melted chocolate, mini oreos, sliced bananas and nuts, the toppings are endless

1. Put the potato into a mixing bowl. Whisk the eggs and milk well together and add it to the potato and whisk until smooth and lump free. Pass through a sieve if you need to
2. Heat a large frying pan with a little oil and over medium heat spoon about 30ml (2 tbsp) of the batter, spread to form bite size pancakes. Cook until small bubbles appear, for (+/- 2 minutes), flip over and cook until golden. Remove from the pan, keep warm and continue until all the batter is used
3. Serve pancakes topped with fruit of choice, cream and drizzle with honey