

Yamcakes

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Dry ingredients...

1 c. all purpose flour

1/2 c. rolled oats

3 T. sugar

1 1/2 t. baking powder

1/2 t. salt

Wet ingredients...

1/2 c. milk (this can be adjusted to get the desired consistency, I like my pancakes thicker)

3 T. canola oil

2 eggs

1/2 t. vanilla

Special ingredient...

1 c. maple citrus mashed yams

Mix them together just until combined. Due to the sugar in the dry ingredients and the maple syrup in the special ingredient, these pancakes need to be cooked on medium low heat with a bit of canola oil or butter.