

Sweet Potato Pancakes with Blood Orange Curd

These sweet potato pancakes are topped with a simple, citrusy-delicious blood orange curd and are a great way to kickstart your day. With a little planning, you'll have a bit of curd leftover for tomorrow; devour it on toast or stir it into a tangy Greek yoghurt.

Ingredients for the Pancakes:

- 1 cup unsweetened coconut or almond milk
- 1 tsp lemon juice
- 1 Tbsp butter or coconut oil melted
- 1 Tbsp maple or agave syrup
- 2/3 cup sweet potato puree, packed
- 3 Tbsp brown or coconut sugar
- 1/2 tsp pure vanilla extract
- ½ cup whole-wheat pastry flour or gluten-free flour
- ½ cup oatmeal flour (*grind your oatmeal in the blender and voilà!*)
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1 pinch salt
- 1 tsp ground cardamom
- 1/4 tsp ground cinnamon

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

guestmessage@rancholapuerta.com | 800-443-7565

Ingredients for the Toppings:

¼ cup blood orange curd *see below

½ cup fresh berries

Maple syrup or honey, to taste

Method:

1. In a large bowl, combine the milk and lemon juice. Add melted butter or coconut oil, maple syrup, sweet potato purée, brown sugar, vanilla extract and whisk until smooth.
2. Combine whole-wheat and oatmeal flour, baking soda, baking powder, salt and spices and sift over the wet ingredients. If the batter appears too thin, add a bit more flour. If too thick, add a splash of nut milk. Let batter rest for 5-10 minutes.
3. Preheat a large skillet on medium to medium-low heat on the stovetop. You want the surface to be hot but not screaming hot.
4. Butter or spray your skillet and pour 1/4 cup measurements of the pancake batter.
5. Flip the pancakes when bubbles appear in the middle and the edges turn slightly dry. Cook for 1-3 minutes more on the other side, then plate.
6. Top with a dollop of blood orange curd, or whatever else you desire, and garnish with fresh berries.

Ingredients for the Blood Orange Curd:

3 Tbsp cornstarch

1 cup blood orange juice, strained

1 Tbsp lemon juice, strained

¼ cup maple syrup, agave or honey

¼ cup unsweetened coconut milk

1 pinch of salt

3 Tbsp ghee or coconut oil

Method:

1. Place the cornstarch in a non-reactive pan (stainless steel) and gradually whisk in the blood orange and lemon juices. Whisk in the maple syrup and coconut milk.

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

guestmessage@rancholapuerta.com | 800-443-7565

2. Place the pan over a medium-low heat and stir until the syrup has dissolved. Continue to cook the curd while stirring, until it becomes very thick and doesn't taste like cornstarch. Do not let it boil for more than a minute.
3. Remove the pan from the heat and add the ghee or coconut oil and salt, stir until melted and smooth. Pour into a large jar, preferably sterilized, and once cool, place the jar in the fridge overnight for the curd to set.
4. Give the curd a good stir before serving. You can keep it for up to two weeks in the fridge.

Download [more recipes](#) and see more Ranch favorites.

¡Buen Provecho!

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

guestmessage@rancholapuerta.com | 800-443-7565