

SWEET POTATO CAKES

Intermediate Lifestyle

Ingredients

4 cups shredded, peeled sweet potato (about 1 pound) 1/4 cup all-purpose flour 1 TSP instant minced onion 1/8 TSP salt 1/8 TSP pepper dash of ground nutmeg 1 large egg, lightly beaten cooking spray

Instructions:

- 1. Combine all ingredients except cooking spray in a bowl. Stir well.
- 2. Coat a nonstick griddle or large nonstick skillet with cooking spray.
- 3. Spoon about 1/4 cup mixture onto hot griddle or skillet. Flatten slightly with a spatula.
- 4. Cook 4 minutes on each side or until golden brown.

Portion-Per-Serving Information: (Yields 6 servings)

Serving size = 2 cakes = 1 GR, 1/2 FT