



## Potato & Pumpkin Pancakes

### Equipment:

Knife  
Chopping Board  
Grater  
Frying pan  
Large Bowl  
Egg rings (Not essential)

### Ingredients

500gm Potatoes grated  
500gm Pumpkin or sweet potato grated  
½ cup Plain flour  
Oil to fry with  
2 Egg, beaten  
Pinch of Salt and Pepper  
4 Spring onions chopped

### Method:

1. Combine all the ingredients, except the oil into a large bowl.
2. Heat frying pan
3. Place a spoonful of the mixture into a hot frying pan and flatten gently. For a perfect shape use egg rings.
4. Allow crust to form on the bottom before attempting to move or turn them.
5. Cook for about 5mins on each side on medium-high heat.
6. Remove from pan and dry on paper towel.

