



### **Southern Sweet Potato Breakfast Cakes**

- 1 Tablespoon olive oil
- 1 large sweet potato, peeled, spiralized
- Salt and black pepper to taste
- 1 large egg
- 1/2 teaspoon grated orange peel
- 1 teaspoon pumpkin pie spice
- 1/2 Tablespoon minced crystallized ginger
- 1 teaspoon granulated sugar
- 2 teaspoons sesame seeds
- 1 to 2 Tablespoons oil
- 1 teaspoon cinnamon/sugar sprinkle, optional
- 3 small dollops peach flavored soft cream cheese
- 9 mandarin orange segments
- 3 small mint sprigs

Place oil in hot 10 inch skillet; add the spiralized potato; sprinkle to taste with salt and black pepper. Cover; cook stirring occasionally over medium high heat for 8 minutes; stir occasionally; uncover pan; stir and continue cooking until potatoes are golden brown. Remove to medium sized bowl to cool; set aside. .

In a small bowl, combine egg, orange peel, pumpkin pie spice, ginger, sugar, and sesame seeds; mix to combine ingredients. Pour mixture into potatoes; stir to coat potatoes with liquid. Place in refrigerator to chill for about 15 minutes.

To cook: Place 1 to 2 Tablespoons oil in hot skillet. For each cake: spoon about one-third of potato mixture into 1 cup measuring cup; invert into skillet in round shape; cook on medium high heat about 3 minutes or golden brown; flip cakes; cook other side about 3 minutes or until browned. Remove from skillet when cakes are crisp. Sprinkle with additional cinnamon sugar mixture as desired.

To serve: Spread a small dollop cream cheese over top of each cake; arrange 3 mandarin oranges on top of cake; garnish with small mint leaves.

Yield: 3 Breakfast Cakes

**Cook's Note:** You can also just spoon sweet potato mixture into round shapes if desired.

**About the Recipe:** Potato pancakes are one of our favorites. This recipe sweetens them up by using spiced sweet potatoes and topping them, just like a sweet roll, with some Southern peach cream cheese spread and juicy orange segments. What a wonderful way to start the day!