

SWEET POTATO GALETTES WITH SAGE CRÈME FRAÎCHE

INGREDIENTS

Galettes

- 6 slices bacon
- 1 large sweet potato to yield 1-½ cups of cooked pulp
- 1-½ cups all-purpose flour
- ¾ tsp. baking powder
- ¾ cup heavy cream
- 1-¼ cups milk
- 3 tbsp. unsalted butter, melted
- 1 tsp. sage leaves, chopped

- 1 tsp. rosemary needles, chopped
- 2 tsp. kosher salt
- 3 large eggs, room temperature
- 1-½ tsp. lemon juice

Garnish

- ½ cup crème fraîche
- ¼ tsp. kosher salt
- Baby sage leaves

PREPARATION

Prep time: 45 minutes

Cook time: 10 minutes

Serves: 8

Preheat oven to 400°F.

Cook bacon: Put bacon on a cooling rack over a sheet pan lined with aluminum foil. Transfer to oven and cook until crisp, about 12 minutes. Let cool on cooling rack. Once cool, chop 3 slices into small ¼-inch bits and transfer to small bowl to use later for batter. Chop remaining 3 slices into ½-inch strips and place in small bowl to be used for garnish. Set aside.

Cook sweet potatoes: Using a fork, prick sweet potato generously. Wrap in foil and bake in oven until a knife inserted into potato encounters no resistance, about 35-40 minutes. Cool potato slightly, cut in half and scoop flesh from shell. Measure out 1-½ cups of pulp. Set rest aside for another use.

Make batter: In small bowl, mix together flour and baking powder; set aside. Place cooked sweet potato in a blender. Add cream, milk, melted butter, sage, rosemary and salt; blend for 20 seconds. Add eggs, and process a few seconds more until fully combined. Transfer sweet potato mixture into a large bowl. Fold in flour mixture. Add lemon juice and 3 slices of chopped bacon and gently mix. Do not over mix or the galettes will be tough. If too thick, add a little more milk.

Cook galettes: Pour 1 tbsp. of canola oil into a non-stick pan over medium heat. Spread around pan with paper towel. Working in batches, drop a heaping tbsp. of batter into pan, being careful not to overcrowd. Cook until underside and edge is golden, about 2 minutes. Turn pancakes over and cook until other side is golden and pancake is cooked through, about 2 minutes more. Transfer to a cooling rack over a sheet pan. Repeat with remaining batter, adding more canola oil as needed between batches.

Make crème fraîche: Combine crème fraîche and salt.

Serve: Put pancakes on serving platter. Top each pancake with dollop of crème fraîche and piece of bacon that was reserved for garnish. Add a baby sage leaf and serve immediately.

For kids:

- Omit bacon for picky eaters.

For leftovers:

- Use leftover batter to make breakfast pancakes. Serve with maple syrup.

Simple substitutions:

- For an interesting twist, substitute butternut squash, pumpkin or yams for the sweet potatoes.

Get more tips and inspiration!

Visit Kenmore.com to view other [make-it-simple™](#) team articles and sign up for Kenmore emails.

