

Butternut Squash Pancakes.

1 butternut squash peeled diced and seeded

1/3 cup chopped dates

1/2 cup diced shallots

1/4 lemon juice

2 eggs separated

1/4 cup wonder flour

1 tsp baking powder.

1 tablespoon butter

Oil for frying



In a food processor use the shredding disk to shred the butternut squash, if you don't have a shredding disk use a box grater. In a skillet soften the shallots with butter. Add the shredded butternut squash and cook until tender but not mushy. Add the dates and lemon juice and flour, mix thoroughly. In a strainer, drain mixture so excess moisture is removed. Whip the egg whites until soft peaks form. Place in a large bowl and add egg yolks. Fold in egg whites. Drop batter in oil at 350f and cook until golden brown. Turn once when bubbles form

I like to serve with slices of fresh tomato and a sprinkle of fresh basil. Some people love these with whipped butter and a sprinkle of cheese. These are so yummy they will disappear fast.

- Wonder flour is used for making gravy and adds a unique texture to the cakes.