

Name of dish {IMOTAN}



《IMOTAN Ingredients》 (Make 8 cupcakes)

- 100g pancake mix
- 1/2 teaspoon of baking powder
- 35g of brown sugar powder
- About 200g of sweetpotatoes
- 1 egg
- 2 tablespoons of milk
- 1 tablespoon of salad oil
- 1 teaspoon of castor sugar

How to cook

- ① Pre-heat the oven to 180°C.
Arrange the cupcake molds in a line.
- ② Cut a sweetpotato into 1cm cubes and put it in water.
- ③ Then, transfer in a heat-resistant case.
- ④ Heat in the microwave for 5 minutes, until soft.
- ⑤ Put the brown sugar powder, egg, milk, and salad oil in a bowl.
- ⑥ Sift the pancake mix and baking powder into a bowl.
- ⑦ Beat 2/3 of the sweetpotato and add to the bowl.
- ⑧ Spoon the mixture into the aluminum cases.
- ⑨ Sift sugar over 1/3 of sweet potato mixture.
- ⑩ Decorate cupcakes with sugar on top.
- ⑪ Bake for 15 minutes until risen.

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