

Lefse (Scandinavian Potato Pancakes)

**4 to 5 russet potatoes cooked and put through a potato ricer (I used the meat grinder attachment for the Bosch machine)
3 Tbsp. butter
1 cup flour (can be whole wheat flour)
1 pinch of salt**



Mix riced cooked potatoes with cream and butter and add flour until a smooth, soft dough is formed. Shape into golf ball size pieces. Heat the tortilla press and place the balls one at a time, on the baking surface and press down moderately once only. Left the lid and let bake for 30 sec. to a minute before flipping to bake on reverse side. Serve either with cinnamon and sugar or butter rolled up inside.

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