

Potato Pancakes

Ingredients:

2 cups mashed potatoes
1 teaspoon salt
2 eggs
1 teaspoon baking powder
1 cup all-purpose flour
 $\frac{2}{3}$ - 1 cup milk

Directions:

In a large mixing bowl or 8 cup measuring cup combine the mashed potatoes, salt, and eggs. Mix well with a hand mixer. Add 1 teaspoon baking powder and mix. Add milk and flour and mix until smooth - adding more milk if you'd like a thinner pancake batter.

Cook on a buttered griddle over medium heat until bubbles come to the surface of the pancake and start to pop (check to see if the under side is turning golden brown), flip and cook the other side a few minutes until it is golden brown and the pancakes are cooked through.

Recipe Source:

A Leesh & Lu Original, by Lu - adapted from an old family recipe for [potato puffers](#)