

## **Potato and Leek Cakes**

### *Ingredients:*

5 cups mashed potatoes  
4 mashed leeks  
2/3 cup butter  
Salt and pepper to taste  
2 ¼ cups flour  
1 tsp baking powder

### *Method:*

1. Mash cooked potatoes with butter and salt and pepper.
2. Add flour and baking powder.
3. Mix to form a stiff dough ball
4. Turn dough onto lightly floured surface, roll into large rectangle
5. Cut into bite sized pieces about 2cm by 2cm, making enough for each person in the class and all our wonderful helpers
6. Turn on electric fry pan to medium heat, add one tsp butter. When butter is melted and sizzling add to pan. Cook until golden brown on each side (approx. 3 to 4 mins per side)