

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

Mash cooked potatoes and leeks with butter and salt and pepper.

Add flour and baking powder.

Mix to form a stiff dough ball.

Turn dough onto lightly floured surface.

Roll into a large rectangle.

Cut into bite sized pieces about 2 cm by 2 cm, making enough for each person in the class and all our wonderful helpers.

Turn on electric fry pan to a medium heat, add one tsp of butter.

When the butter is melted and sizzling add the pieces to the pan, cook until golden brown on each side (approx 3-4 mins per side)