

Lefse

3 c Hungry Jack instant potatoes

1 Tbsp sugar

1 2/3 tsp salt

1 c powdered milk

3 c boiling water

1 stick butter

Mix the dry ingredients together. In separate container boil the water and melt the butter. Mix them together using a pastry blender or a wooden spoon. Put this mixture in the refrigerator to cool down.(overnight or couple hours- just has to cool.) When ready to make the lefse, add 1 1/2 cups flour to the potatoes. I use my Kitchen Aid mixer. Just use the lowest speed and then add the flour, just want it to mix up until form a ball.

Divide into portions, you should get about 16 out of a batch. Roll thin so you can see the red letters on the board. Put on grill and turn when lightly brown. When both sides are brown place under a cotton dish towel to keep moist.