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Gail's Lanacashire Style Potato Cakes

Ingredients

1lb potatoes, peeled, bolied until floury and cooked
4oz self-raising flour
2oz butter
1/2 teaspoon of salt
Pepper to taste

Preparation

1. Mash the potatoes up with the salt, pepper, butter and flour until you have a nice firm mixture
2. Flour the top of your work surface and turn out the mixture onto it.... knead it to pull it all together
3. Roll the mixture out until it is about 1/2 an inch thick
4. Use a large cookie cutter to cut into rounds- keep going until you've used all of the mixture
5. Fry the rounds in a hot, greased frying pan for about 5 minutes each side
6. Serve hot with lashings of salty butter- great for breakfast!

Cooks Note

Makes about 12- depends how big you make them though!
You'll need a rolling pin