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by Gail Potter

Gail's Lancashire Style Potato Cakes

Ingredients

1lb potatoes, peeled, boiled 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
