Lefse

( Norwegian Recipe)

5 large potatoes

1/2 cup sweet cream

3 tablespoons butter

1 teaspoon salt

Flour - use 1/2 cup flour to each cup of mashed potatoes

Method:

Boil potatoes, mash very fine and add cream, butter and salt; beat until light then let cool.

Add flour and roll into ball of dough, kneading until smooth.

Form into a long roll and slice pieces about the size of a large egg, or larger, depending on the size of lefse desired.

Roll each piece round as for pie crust and as thin as possible.

Bake on lefse griddle or pancake griddle until light brown, turning frequently so as not to scorch.

Use moderate heat. Do not grease the pan.

When baked, place between clean cloths or wax paper to keep them from becoming dry.

Serve cold with butter, sugar and cinnamon.

Cut each lefse in half or fourths and roll up before serving.