

# Lefse

## Ingredients

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8 oz Russet Potatoes  
3/4 t Salt  
2 T Butter (cubed)  
2 T Heavy Cream  
1/2 c Flour

## Instructions

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1. Peel and cube the potatoes. Put them in a medium-sized pot, cover with water, and add 1/4 teaspoon of salt. Bring it to a boil, then reduce the heat to medium for about 12 minutes, or until they are fork-tender.
2. Drain the potatoes, and mash by hand, in a large bowl. Add the butter, remaining 1/2 teaspoon of salt, and cream, cover, and chill for at least 2 hours.
3. Remove the potato mixture from the refrigerator, and stir in the flour. Put the dough on a lightly-floured surface, and knead for 2 minutes, until smooth.
4. Lightly-flour your work surface. Form the dough into an 8-inch log, and cut into 8 sections. Shape each section into a ball. Then, roll each dough

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circle out into a 6-inch circle.

5.Heat a large skillet over medium heat. When the pan is heated, cook 1 dough circle for about 1 minute on the first side, flip, then cook for about 45 seconds on the other side.

6.Continue this process, until you have cooked all of the lefse. Serve either with savory meats, or optionally with butter, sugar, cinnamon, jam, or fruit.