

Cheesy Leftover Mashed Potato Waffles

Margaret Dyck – Peace Growers

2 Tbsp vegetable oil

1/4 C buttermilk

2 large eggs

**2 1/2 C leftover
mashed potatoes**

**3 Tbsp chopped
scallion**

**1 C shredded
cheddar cheese**

1/2 C flour

**1/2 tsp baking
powder**

1/4 tsp baking soda

**sour cream &
scallions for garnish**

- *Preheat waffle iron and grease with cooking spray.*
- *In a large bowl, whisk together oil, buttermilk and eggs.*
- *Stir in the mashed potatoes, scallion and cheese until well combined.*
- *In a separate bowl, whisk together the flour, baking powder and baking soda.*
- *Fold the flour mixture into the potato mixture until it is well combined.*
- *Scoop 1/2 - 2/3 cup of the mixture into the prepared waffle baker, spreading it into an even layer.*
- *Close the lid and let the waffle bake until golden brown. Transfer to serving plate then repeat with the remainder of mixture.*
- *Serve waffles topped with sour cream and additional scallion for garnish.*

Note: *Due to the difference in consistency of leftover mashed potatoes, you may need to add another egg if the batter looks too dry; or add 1 tablespoon of flour at a time, if the batter looks too wet.*