

## Dowfold House Potato Bread

Makes 24 portions

### Ingredients

0.9Kg peeled potatoes for mashing  
55gm butter (I use salted butter)  
200gm plain flour  
More flour for rolling out and dusting



### Method

#### To prepare:

Dice the potatoes and boil them. Do not overcook; they should be just mashable. Drain them well and leave to dry out – its' very important that the potatoes are as dry as possible; I put them in a colander, shake all excess moisture off and leave to stand for at least 30 minutes covered with a tea-towel to absorb the moisture.

Soften the butter and mash it in with the potatoes. Put 200gm of flour in a large mixing bowl and add the buttery mash (sounds awful already!). Mix the two together into a homogeneous whole – I start with a spatula and finish by hand – and divide into 6 equal balls.

Roll out each ball to a round of approx. 6-7 inches and ¼ inch thick. Cut each round into quarters – and there's your potato bread.

I use a griddle for the first bake, but any large, heavy-bottomed frying pan will do. Dust the griddle/pan with flour and place on the heat. Cook the potato bread on each side until coloured – you're just aiming to cook the flour in the bread – and place on cooling trays to cool (well out of the reach of the dog!).

At this point I open-freeze them and pack them into a freezable container.

#### To serve:

You can toast or fry potato bread according to choice. I prefer fried to go under eggs or with a breakfast, but toasted with jam is very tasty too. I heat a little oil in a pan and put the breads in on a low heat. They take about 3 minutes per side.

NOTE: you can also make them using Doves gluten-free flour mix. They don't taste quite the same, but remain most acceptable. Here's a plate showing both kinds.

