

# Roasted Potato Pancakes

Flavor and aroma enhanced with roasted potato flour

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>	<b>Bakers</b>	
				<b>Percent</b>	<b>Percent</b>
All Purpose Flour	3/4 cup	110	37	91	
<b>Briess® Roasted Potato Flour</b>	<b>1/2 cup</b>	<b>85</b>	<b>29</b>	<b>70</b>	
Instant Potato Flakes	1 cup	58	20	48	
Baking Powder	2-1/2 tsp	10	3	8	
Salt	1 tsp	7	2	6	
Onion, dried	3 tbsp.	12	4	10	
Milk	3 cups	700			
Vegetable Oil	2 tbsp	17			
Eggs	2 large	100			

## Method

1. Heat griddle to 375°F.
2. Combine flours, potato flakes, baking powder and salt in large bowl. Mix thoroughly.
3. In medium bowl combine milk, eggs and oil. Beat until frothy.
4. Add liquid to dry ingredients. Stir until large lumps disappear. It will not be smooth batter.
5. Stir in onion.
6. Let stand 5-10 minutes.
7. Spray hot griddle with no stick cooking oil.
8. Drop 1/3 cup of batter for each pancake.
9. Turn over when small bubbles appear, and break and edges look done.
10. Serve warm with syrup or applesauce.



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