

DISC-IT Potato Pancakes with Apple Butter

Ingredients:

- 1-1/2 cup All Purpose Flour
- 2-1/2 cups Mashed Potatoes, flakes
- 2 teaspoons baking powder
- 2 teaspoon salt
- 2 1/2 cups half-and-half or milk
- 4 tablespoons Vegetable Oil
- 4 large eggs
- 6 tablespoons finely chopped onion

 Tabs of butter (for the Flat Skillet prior to adding the pancake batter)

- Apple Butter (Smuckers or other brand)

Preparation Directions:

1. HEAT DISC-IT Flat Skillet medium-high heat (approximately 375°F). Combine flour, potato flakes, baking powder and salt in large bowl. Mix well. In medium bowl, combine half-and-half, oil and eggs. Beat well. Add to dry ingredients. Stir just until large lumps disappear (batter will be somewhat lumpy). Stir in onion.
2. Add a tab (or two) of butter to the Flat Skill-It. For each pancake, pour 1/3 cup batter onto hot Flat Skill-ite. Turn when edges look cooked and bubbles begin to break on surface.
3. Remove from Skill-It and add (butter optional) and Apple Butter to top of pancake.

Enjoy!

