



Cheese Potato Cakes

5oz Juvela flour mix
1 level teaspoon Bicarbonate of Soda
1 level teaspoon cream of Tartar
Cayenne pepper to taste a good pinch
2oz hard margarine (e.g. Stork)
2oz grated strong cheddar cheese
6oz cooked mashed potato

Method

Mix dry ingredients then add the margarine, rub in until breadcrumb consistency is obtained.

Add the grated cheese and mix well.

Add the cooked mashed potato and mix again.

This recipe should not need any further liquids.

Roll out to about 3/8 of an inch thick and cut into cakes with a 2 and a half inch cutter.

Bake top of oven at Mark 7 until golden brown (approx 10 minutes)

Split and butter while hot.

Cool remainder on a wire tray. Place in a plastic sealed bag and keep in freezer until required.

Re-heat before use under the grill. split and butter.



This recipe has been brought to you by The Cream Of Tartar Company Limited

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