

Recipes Using Instant Mashed Potatoes



**Slow Cooker
Loaded Mashed Potatoes**



Crispy Baked Chicken



**Mountain Mama's
Potato Pancakes**



Shepherd's Pie



**Instant Mashed Potato
Cookies**



**Moist Potato
Chocolate Cake**

Recipes Using Instant Mashed Potatoes



Slow Cooker Loaded Mashed Potatoes

You will need:

3 $\frac{1}{2}$ cups instant potato flakes	3 cups boiling water	2 cups half & half
1 (12 oz.) container chive and onion potato topper	1 (8 oz.) cream cheese, cubed	$\frac{1}{4}$ cup butter, cubed
1/2 lb. bacon, cooked and crumbled	1 cup shredded Cheddar cheese	pepper to taste

Instructions:

- In a 4-quart or larger slow cooker, combine boiling water, half & half, potato topper, cream cheese, butter, and pepper.
- Stir in potato flakes until just combined. Cover and cook on LOW for 1 hour.
- Stir in bacon and cheese. Continue cooking for an additional 30 minutes.

Crispy Baked Chicken

You will need:

2/3 cup instant potato flakes	1/3 cup Parmesan cheese, grated	1 tsp. garlic salt
3 $\frac{1}{2}$ lbs. frying chickens, cut up	2/3 cup butter, melted	

Instructions:

- Preheat oven to 375 degrees F. Line a 9 x 13 inch baking pan with foil. Spray with cooking spray.
- In a medium bowl, combine potato flakes, Parmesan cheese, and garlic salt. Mix well.
- Dip chicken pieces into butter and then roll them in potato flake mixture to coat.
- Place in pan. Bake for 45 - 60 minutes or until chicken is tender and golden brown.

Mountain Mama's Potato Pancakes

You will need:

2/3 cup instant mashed potato flakes	1/3 cup complete dry pancake mix	$\frac{1}{2}$ cup chopped onion
1 cup shredded Cheddar cheese	1 cup skim milk	1 egg, beaten
1 tbsp. extra-virgin olive oil	$\frac{1}{2}$ tsp. garlic powder	salt and pepper to taste
1 pinch cayenne pepper, (optional)		

Instructions:

- Stir all of the ingredients together in a medium size bowl.
- Grease a griddle or large skillet and place over medium heat.
- Drop batter, $\frac{1}{4}$ cup at a time, onto the hot griddle.
- Cook until the edges look dry and 1 bubble appears in the center, about 3 minutes.
- Flip the pancake and cook until browned on the other side, about 3 minutes.
- Top with fried bacon, poached egg, and cheese. Serve with applesauce on the side.

Shepherd's Pie

You will need:

2 cups instant mashed potato flakes	1 lb. ground beef	1 medium onion, chopped
1 (10.5 oz.) can cream of mushroom soup	1 tbsp. ketchup	1/8 tsp. ground black pepper
1 cup frozen peas and carrots	1/4 cup butter	2 cups 2% milk

Instructions:

- Preheat oven to 400 degrees F. Cook beef and onion in a 10-inch skillet over medium-high heat until meat is well browned, stirring often to separate meat. Drain off any fat.
- Stir the soup, ketchup, black pepper, and peas and carrots into the skillet with the meat and onion.
- Spoon the beef mixture into a 9-inch pie plate.
- Heat milk and butter in a 2-quart saucepan over medium-high heat to a boil.
- Remove saucepan from the heat. Stir in the potato flakes. The potatoes will be stiff.
- Spoon potatoes over the beef mixture. Bake for 30 minutes or until the potatoes are lightly browned.

Instant Mashed Potato Cookies

You will need:

1 cup butter or margarine	1 cup white sugar	1 cup brown sugar
1 egg	1/2 tsp. salt	2 tsp. vanilla
1 tsp. baking soda	2 cups flour	1 1/2 cup instant mashed potato flakes

additional sugar to coat cookies

Instructions:

- Preheat oven to 350 degrees F. Mix ingredients in order listed above.
- Roll dough into small balls. Roll balls into sugar.
- Flatten them on an ungreased cookie sheet. Bake for 8 - 10 minutes or until light brown.

Moist Potato Chocolate Cake

You will need:

3/4 cup COOKED instant mashed potato flakes	1 1/2 cups all-purpose flour	1/2 cup unsweetened cocoa powder
1 tsp. baking powder	1/2 tsp. salt	1/2 cup butter
2 (1 oz.) squares bittersweet chocolate, chopped	1 1/2 cups white sugar	2 eggs, room temperature

1/3 cup milk, room temperature

Instructions:

- Preheat oven to 350 degrees F. Grease and flour two 8-inch round cake pans.
- Cook instant mashed potatoes according to package instructions. Let cool to room temperature.
- Sift together flour, cocoa powder, baking powder, and salt; set aside.
- Melt bittersweet chocolate in a small bowl in the microwave, stirring every 15 seconds, until smooth.
- Beat butter and sugar in a large bowl until light and fluffy. Add room temperature eggs, one at a time.
- Mix in mashed potatoes and melted chocolate.
- Add the flour mixture alternately with the milk, mixing until just incorporated.
- Pour batter into prepared cake pans, smoothing the surface if needed.
- Bake in preheated oven until a knife inserted into the center of cake comes out clean, 25 - 30 minutes.
- Cool cakes in pans on a wire rack. Cover with frosting of choice.