



## Potato Puffs



4 servings



60 minutes

### INGREDIENTS

2 c. mashed potatoes

3 Tb. cream

1 Tb. butter

¼ tsp. salt

dash of pepper

2 eggs, separated.

### NOTES

These are very light and delicate.

Potato Puffs are popular with children and adults alike! Serve with butter or gravy and....

*Enjoy!*

### DIRECTIONS

1. Preheat oven to 400F.
2. Liberally grease muffin tins with butter.
3. In a saucepan, combine the mashed potatoes, cream, butter, seasonings, and egg yolks.
4. Beat well, with a fork, over medium-low heat, until warm, smooth and fluffy.
5. Beat the egg whites with a rotary beater, in a mixing bowl, until they form stiff peaks.
6. Fold the beaten egg whites into the potato mixture, and beat with a fork until smooth and light.
7. Spoon the mixture into well-buttered muffin tins, filling them almost level to the tops.
8. Bake at 400F. for about 40 to 45 minutes, until puffed and golden brown in appearance.
9. Remove from the oven, and immediately, very carefully take them out of the muffin tins.
10. Serve immediately.