



Savory Potato Cookies

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Ingredients

250gr. potatoes, mashed
100 gr. butter, softened
250 gr. all-purpose flour
1 tsp salt
black paper
nutmeg
1 egg white
cream cheese

Instructions

Preheat oven to 175°C. Line a cookie sheet with a baking paper.

In a large mixing bowl combine the mashed potatoes with the flour, the salt and the black paper. Make a well in the center, add the butter and knead with hands to make a soft dough. Roll dough onto a well floured surface and roll it with floured rolling pin into a 1/2 inch thin rectangle. Cut with a cookie cutter into a desired forms. Arrange cookies on the prepared sheets. Beat lightly the egg white with a drop of cold water and a dust of nutmeg. Brush cookies with this mixture. Sprinkle with some salt. Bake about 10-15 minutes.

Cool on a wire rack about 5 minutes. Spread 1 tsp cream cheese on the back of one cookie and close with another one. Repeat until all cookies are finished. This operation is optional. The cookies are very tasty and cute even without the cream cheese. Serve as an appetizer.