



Potatoes muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of potatoes, peeled and cubed
- 75 grams of wheat flour
- 2 tea spoons of baking powder
- 2 table spoons of brown sugar
- 125 grams of raisins
- 4 eggs
- 1 tea spoon of butter

Instructions

1. Boil potatoes till soft, drain, cool down and mash.
2. In a bowl mix mashed potatoes with flour, baking powder, sugar, raisins and eggs yolks.
3. Knead dough.
4. In separate dish whip egg whites till they form firm foam.
5. Add whites foam to the dough, mix gently.
6. Smear muffin baking tray with butter and pour in dough.
7. Bake in preheated oven about 20 min in 170 C degrees.