

Potato Pancakes

This recipe will make enough pancakes to fill 4 medium trays*

[Live. Life. Simple's: Freeze Dried Potato Pancakes - With RECIPE! HARVESTRIGHT Freeze Dryer](#)

Ingredients:

1 C Flour	2 Eggs
Butter	4 Russet Potatoes
Oil	1 C shredded Cheese
1 tsp Baking Powder	½ C Milk
½ tsp black Pepper	
1 tsp Salt	
1 tsp Onion Powder	



Directions:

1. Skin the potatoes, shred them and put them into a mixing bowl.
2. Add the milk and eggs to the potatoes and mix well.
3. Add the flour and mix well.
4. Add cheese, onion powder, salt, baking powder, and black pepper and mix well.
5. You can leave uncooked and freeze until solid and then freeze dry
6. Preheat a large skillet with some butter and oil, then put a large dollop of pancake batter in the pan and cook until done.
7. Pat off as much grease as possible and place on a parchment lined tray
8. Freeze until solid
9. Freeze dry
10. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 29 hours

Rehydration: Raw: add a little water until you hit the right consistency and then cook like you would a pancake.

Cooked: add some water to a pan, bring the water to a boil with a cooked pancake in it. Once it starts to look doughy, remove from water and cook in a lightly oiled pan.



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www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray