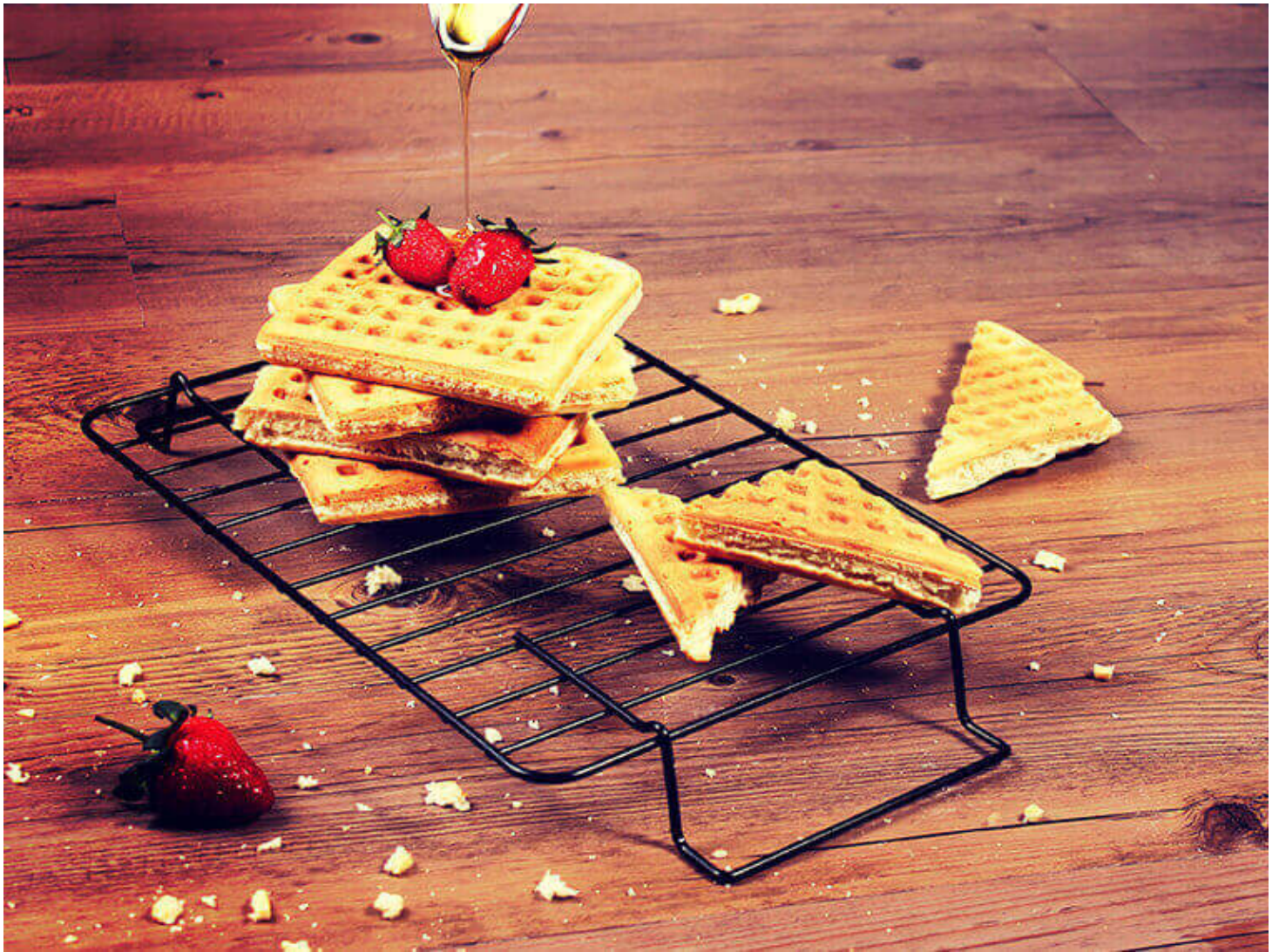


POTATO WAFFLES



Serving: 6

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 250g potatoes, peeled and cut into chunks

- 250g flour
- 10ml baking powder
- 150g icing sugar
- 225ml milk
- 50g desiccated coconut
- 3 egg whites, beaten to stiff peak
- Oil for brushing

INSTRUCTIONS

Place the potatoes in a saucepan, add water and salt and then bring to the boil. Boil for about 15 minutes until cooked.

Drain the potatoes in a colander and leave to cool to room temperature, place in a large bowl. Mash the potatoes and sift the flour on top. Add the baking powder, icing sugar and milk and stir to form a smooth batter. Stir in the coconut. Fold the egg whites in carefully.

Heat the waffle pan and brush lightly with oil.

Use a small ladle to pour the batter into the waffle pan. Cook the waffles until they are a light golden colour.

Serve with ice cream and fresh fruit salad or fruit compote.