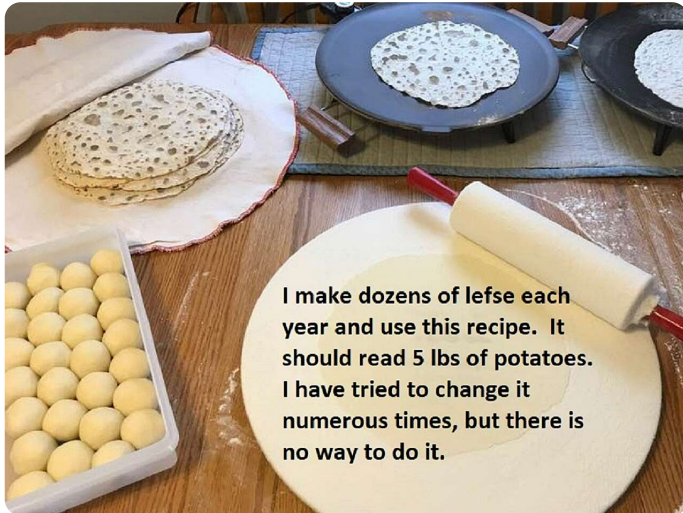




Norwegian Lefse

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

I was raised on lefse as a special treat for the holidays We still make it every holiday season and this is the best recipe ever We eat ours with butter and sugar Note you will need a potato ricer to prepare this recipe

Ingredients

- - 10 pounds potatoes
- peeled - ½ cup butter - ½ cup heavy cream - 1 tablespoon salt - 1 tablespoon white sugar - 2 ½ cups all-purpose flour

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place potatoes in a large pot and cover with water; bring to a boil. Reduce heat to medium-low and simmer until tender
2. about 20 minutes; drain. Run hot potatoes through a potato ricer into a large bowl. Beat butter
3. cream
4. salt
5. and sugar into riced potatoes. Let cool to room temperature. Dotdash Meredith Food Studios Stir flour into potato mixture to form a soft dough. Pull off pieces of dough and form into walnut-sized balls. Dotdash Meredith Food Studios Lightly flour a clean cloth and roll out lefse balls to 1/8-inch thick. Dotdash Meredith Food Studios Heat a griddle over high heat. Cook lefse on the hot griddle until brown blisters form
6. about 1 minute per side. Place cooked lefse on a damp towel to cool slightly. Repeat with remaining dough
7. stacking them on top of each other as they're cooked; cover until ready to serve. Dotdash Meredith Food Studios Dotdash Meredith Food Studios