**Cast Iron Potato Bread**

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**Description:** Rustic and rich, this buttery and satisfying bread is made with America’s favorite vegetable, potatoes!

**Servings:** 8

**Preparation Time:** 15 minutes

**Cooking Time:** 55 minutes

**Total Time:** 70 minutes

**Potato Type:** Dehydrated Potato Flakes

**Course:** Bread, Baking

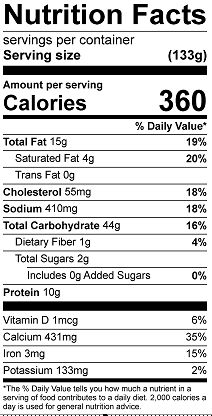
**Ingredients**

*For the Potato Bread:*

* 1-1/2 cups (225g) Prepared Mashed Potatoes
* 2 each (110g) Large Eggs
* 1/3 cup (80ml) Vegetable Oil
* ¾ cup (180ml) Whole Milk
* ½ cup (45g) Grated Irish Cheddar (White Cheddar can be subbed)
* ½ teaspoon (1g) Garlic Powder
* 3-1/4 cup (416g) All Purpose Flour
* 1-½ tablespoons (2g) Baking Powder
* 1 teaspoon (1g) Sea Salt

**Preparation**

1. In a large bowl, combine the potatoes, eggs, oil, milk, cheese, and garlic powder.
2. In a separate bowl combine the flour, baking powder, and salt.
3. Combine the wet and dry ingredients until a dough is formed. Lightly flour the countertop and gently knead the dough.
4. Gather the dough into a smooth ball and it into a lightly oiled cast-iron skillet.
5. With a sharp knife cut a line down the top of the dough. Place the dough into the oven and bake for 45-55 minutes.
6. Remove the bread from the oven and allow it to cool for 10 minutes on a wire rack.
7. Allow the bread to cool for about 10 minutes.
8. Serve with butter, fruit preserves, honey, whatever you like.



Vitamin C: 2.7mg