

# Baked Potato Cakes

## Ingredients

- 500g of potatoes
- 2 spring onions
- 25ml of milk
- 25g of butter
- 225g grated cheese
- ¼ teaspoon of paprika
- salt and pepper to taste
- 125g of bread crumbs

## Instructions

1. Preheat your oven to 210 degrees and line a tray with baking paper.
2. Peel the potatoes and cut in half before placing them into a steamer on the hob. Cook until the potatoes are soft.
3. Remove the cooked potatoes from the heat and mash in a large bowl.
4. Add the potatoes to the spring onions, butter, salt and pepper, paprika, grated parmesan cheese and milk and stir well until combined. If the mixture isn't coming together, add a little extra milk.
5. Place a round cookie cutter on the baking tray and sprinkle a few breadcrumbs in it. Scoop a couple of spoonfuls of the mashed potato mixture into the cookie cutter until it's approximately 2cm high. Lightly press down on the top to flatten. Carefully remove the cookie cutter and repeat until you have used all of the mashed potato mixture.
6. Sprinkle the remaining breadcrumbs over the top of the potato cakes.
7. Place the baking tray into your preheated oven and bake for 15 - 18 minutes or until the potato cakes begin to turn golden brown.