Crispy Mashed Potato Cakes
From The Cook's Life
Serves 4-6 (8-12 potato cakes, depending on size)

1 tablespoon butter
1 egg, beaten
2 cups cold mashed potatoes
½-¾ cup grated cheddar cheese (I used white cheddar, any cheese will work)
⅛-¼ teaspoon salt
⅛ teaspoon garlic powder
⅛ teaspoon black pepper

Preheat oven to 300 degrees and lightly grease a large baking sheet, or line it with parchment paper. This is to keep the first batch of potato cakes hot while you cook the second batch. If you have a griddle large enough, you can cook them all at once and skip the oven.

Melt butter in a large skillet or griddle over medium heat. While pan is heating, mix egg, mashed potatoes, cheese, salt, garlic powder and black pepper together until thoroughly combined.

Spoon small amounts of mashed potato mixture into the hot pan, flattening them with your fingers or the back of a spoon. Use a little less than a quarter cup of the mixture per cake. Or make them smaller. Don't make them bigger or they will be too hard to turn.

Cook 3-4 minutes, or until first side is golden brown. Carefully turn mashed potato cakes over and brown the other side, another 3-4 minutes. The cakes are fragile – use care when turning them.

Remove the potato cakes to the prepared baking sheet and keep them warm in the oven while you cook the second batch.

Serve the mashed potato cakes hot. Leftovers reheat well in a lightly greased skillet.