

Potato Pancake Waffles

Crisp, savory waffles made from a firm cheese-potato mixture. The secret is keeping the potatoes fairly dry—the mixture should not be wet, loose, or creamy.

Cheese-Potato Mixture

- 5 medium yellow potatoes or 3 large russet potatoes
- 8 ounces ricotta or cottage cheese, well drained
- 2 tablespoons shredded cheddar cheese
- 1 large sweet or yellow onion, chopped
- 1 tablespoon oil or ghee
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Kosher salt and freshly ground black pepper to taste

Cook the potatoes until tender, then drain them thoroughly. Let them sit uncovered for several minutes so excess steam can escape.

Meanwhile, sauté the chopped onion in the oil or ghee until soft and lightly golden.

Mash the potatoes with the sautéed onion, ricotta or cottage cheese, cheddar, garlic powder, onion powder, salt, and pepper.

The secret: The potato mixture should be firm and hold its shape on a spoon. Do not make it like soft, creamy mashed potatoes. Drain excess liquid from ricotta or cottage cheese before adding it.

Measure 3 cups of the prepared potato mixture for the waffles.

Using leftovers: You may use leftover mashed potatoes. Because ordinary mashed potatoes are often softer, you may need a little more flour to produce a thick batter that holds its shape on a spoon.

Waffle Batter

- 3 cups warm cheese-potato mixture or leftover mashed potatoes
- 1½ cups all-purpose flour, plus a little more if needed
- 1½ tablespoons baking powder
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 3 eggs
- 1 cup buttermilk
- ⅓ cup melted butter
- Oil spray for the waffle iron

Instructions

1. Preheat the waffle iron and spray it lightly with oil.
2. Whisk together the flour, baking powder, salt, and pepper.
3. In a separate bowl, whisk together the eggs, buttermilk, and melted butter.
4. Whisk the wet and dry ingredients together. Add the warm cheese-potato mixture and mix until evenly combined. If the batter seems loose, add a little more flour until it is thick and spoonable.
5. Spoon the batter into the hot waffle iron. Do not overfill it.
6. Close the waffle iron and turn it halfway through cooking. Remove the waffle when it is golden, crisp, and cooked through.

To Serve

Serve warm with sour cream, plain Greek yogurt, or cinnamon apples.