THE J.M. SMUCKER Co

2 Ingredient Dough Potato Knishes

Prep Time	Cook Time	Serves	Difficulty
25 mins	33 mins	14	N/A

Ingredients

- 1 tsp (5 mL) vegetable oil
- 1 onion, finely chopped
- salt and pepper, to taste
- 1 1/2 cups (375 mL) mashed potatoes, cooled
- 1 cup (250 mL) **Brodie®** Self Raising Cake and Pastry Flour

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- 1 cup (250 mL) 0% plain Greek yogurt
- 2 tbsp (30 mL) egg, beaten with 1 tsp (5 mL) water
- **Garnish:**
- sesame seeds and kosher salt, optional

Directions

Step 1:

Preheat oven to 400°F (205°C). Line a baking sheet with parchment paper.

Step 2:

Heat vegetable oil in medium skillet over high heat. Add onions and cook, stirring frequently until golden, about 8 minutes. Season with salt and pepper. Add to mashed potatoes and mix.

Step 3:

Meanwhile, combine flour and yogurt in medium sized bowl. Remove to floured work surface and gently knead until dough forms.

Step 4:

Roll dough to 18” x 6” (45 cm x 15 cm) rectangle. Place potato mixture along bottom edge of dough, leaving a 1” border from bottom. Brush all edges with egg wash. Roll up jelly roll style and pinch ends together to seal. Slice into 14 pieces (about 1”/2.5 cm wide).

Step 5:

Place on prepared baking sheet. Brush with egg wash and sprinkle with sesame seeds and salt if using. Bake in preheated oven, 20-25 minutes or until golden brown.

Images

