

In 2015, my recently married daughter spent her first Christmas at home and requested the family recipe. The following is our modified recipe which I sent in an email.

Norwegian Lefsa

Ingredients

2 pounds potatoes peeled
1/4 cup butter
1/4 cup cream or milk
1 1/2 tsp salt
1 tsp sugar
2 1/2 - 3 cups Gluten-Free Flour
1/4 tsp xanthum gum per cup of GF flour

Directions:

1 In a medium saucepan, cover potatoes with water and cook until tender. Drain and mash. Place 9 cups of mashed potatoes in a large bowl. Beat until light and fluffy, adding the butter, cream, salt and sugar into the hot potatoes. Let cool to room temperature. (Can make this ahead of time and refrigerate)

2 Stir Gluten-Free flour/xanthum gum into the potato mixture (may need dough hook, certainly dough beater). You will end up with a very thick dough. It shouldn't be TOO sticky, add more flour if it is too sticky.

Pull off pieces of the dough and form into balls. (The size of large walnuts) Lightly flour a pastry cloth and roll out the lefsa, using a rolling pin with a knit rolling pin cover. (You'll need to order a pastry cloth and rolling pin cover if you don't have one). I find I need lots of extra flour on the cloth and rolling pin as I roll out the dough.

3 Cook on a HOT griddle until bubbles form and each side has browned. Place on a clean dry towel to cool slightly and then cover until ready to serve.

DO NOT grease the griddle. Cast iron works the best.

Spread with butter, roll loosely and serve.

Makes 2 1/2 dozen.

Hopefully you have watched me make lefsa enough times to remember all the details. It is an art form past from one generation to the next.

I am thrilled that you want to try to make leafs.

I have wonderful memories of making it with grandma and of her making it in our kitchen with you girls back in 1994. Though I don't remember how much you helped out besides helping to eat the warm lefsa.