



# Minion potato cakes!

Serves	18
Prep (min)	20
Cook (min)	20

## MINION POTATO CAKES!

A fun and easy mission to make! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

### Free from

Dairy  
Egg  
Wheat  
Gluten free  
Nuts  
Peanut  
Soya  
Sesame  
Shellfish  
Fish

### Ingredients

1 grown-up  
3 huge potatoes (750g)  
5 spring onions  
120g wheat & gluten free plain flour  
1 tsp turmeric (ground)  
pinch of seasoning  
olive oil (for greasing)

### Method

**1. TOP TIP: Make steps 1-4 earlier in the day so your Minions are stone cold before baking!**

Take one grown-up and put them in charge. Peel and chop the potatoes into similar sized chunks. Then place in a saucepan, cover with water and bring to the boil before leaving to simmer for 15 minutes. Cook until you can easily poke a fork through the centre of a potato-ho-oh!

2. Drain the potatoes and leave to steam dry before squishing really well with a potato masher/ricer or fork. Grab a baking tray and line it with parchment paper ready for your Minions!

3. Carefully, finely chop only THREE of the spring onions (the other two are for decoration later) and add it to your mash along with the gluten free flour, turmeric and a pinch of seasoning. Then mix until well combined.

4. Take a spoonful of mixture and mould it into a Minion sausage shape (4cm long). Repeat until all your mixture has gone (makes 18 approx). Cover and refrigerate for at least 2 hours. This is the important bit as cold potato cakes helps them not to collapse in the oven!

5. **When you're ready to bake**, pre-heat your oven to 220°C /gas mark 7. Using your hands, generously rub your Minions with olive oil before placing them in the oven. Bake for 10 minutes, then flip them over and bake for a further 10 minutes until crisp and golden. Let them cool a little before serving.

6. Meanwhile, thinly slice the two remaining spring onions into discs to make their goggles and slice the green leaves into thin strips to make the straps. Position them on your potato Minions and serve to their new masters!



### IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

