**Dehydrated Potato Flakes**

**Vegetables**
Augason Farms dehydrated vegetables are dried by a low heat process that removes moisture. The size of the vegetables will shrink, which means there will be more servings in each container.

**Dehydrated Potato Flakes**
Augason Farms Dehydrated Potato Flakes are great for making creamy potatoes. They can also be used to thicken soups, stews and sauces.

**Dehydrated Potato Flake Chicken**
2/3 cup dry Augason Farms Dehydrated Potato Flakes
1/3 cup grated Parmesan Cheese
2 teaspoons rosemary, garlic spice blend
4 chicken breasts
1/4 cup flour
1/2 cup eggbeaters

Grease or line with foil a baking sheet or a 9"x13" baking pan. In a medium bowl, combine potato flakes, Parmesan Cheese, and spices. Stir until well mixed. Dip chicken pieces into eggbeaters, then into flour, and roll in potato flake mixture to coat. Place in prepared pan. Bake at 375˚F for 60 minutes, or until chicken is tender and golden brown.

**Chocolate Potato Flake Bundt Cake**

**Cake:**
2 cups all purpose flour
2 cups sugar
1 cup dry Augason Farms Dehydrated Potato Flakes
4 teaspoons baking powder
1/2 teaspoon salt
1 package instant chocolate pudding
1 cup butter
3/4 cup milk
3/4 cup water
4 eggs

**Glaze:**
1 1/2 cups powdered sugar
2 tablespoons cream cheese or butter
1/2 teaspoon vanilla extract
2 or 3 tablespoons milk or cream

Cake: Grease and flour a 10" or 12" Bundt pan. Mix all ingredients together, beat at medium speed for 4 minutes. Pour into Bundt pan and bake at 350˚F for 55-60 minutes. Let stand for 30 minutes, then spread on glaze.

Glaze: Mix all ingredients together. Beat on low speed until smooth. Then spoon it on top of the cake.

**DIRECTIONS:**
1. Heat 2 cups of water with 3/4 teaspoon of salt and 3 tablespoons of butter or margarine.
2. Add 2/3 cup of milk and 2 cups of flakes.
3. Stir with a fork to moisten. Do not over beat.

For creamier potatoes use more milk or water.

Serves 6.

**INGREDIENTS:** Potatoes, monoglycerides, sodium acid pyrophosphate, citric acid. Freshness preserved with sodium bisulfite and BHA.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

**Shelf Life:**
Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 25 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.