

# Norwegian Potato Lefse

Yield: 16 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-pie-recipe>

## Ingredients:

- 1 pound potatoes starchy or all-purpose
- 1/4 cup unsalted butter room temperature
- 1/4 cup heavy cream
- 1/2 teaspoon salt plus more to taste
- 1 1/2 cups flour all-purpose
- jam
- cream cheese
- cold cuts
- cheese slices
- gravlax
- butter
- cinnamon sugar

## Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 25 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 110 milligrams
9. Sugar: 2 grams

---

Thank you for visiting our website. Hope you enjoy Norwegian Potato Lefse above. You can see more 16 norwegian pie recipe You must try them! to get more great cooking ideas.