## FLUFFY POTATO ROLLS

## **INGREDIENTS**

- 1 pkg Ideal Protein Potato Puree
- 2 Egg Whites
- 1/2 tsp Baking Powder
- 1/8 tsp Baking Soda
- I Can't Believe It's Not Butter Spray
- Pinch of Sage (to taste)
- Pinch of Garlic (to taste)
- Pinch of Sea Salt (to taste)
- Pinch of Thyme (to taste)
- Pinch of Chives (to taste)



## **PREPARATION**

- 1. Preheat oven to 400 degrees.
- 2. Beat egg whites until foamy, but not stiff.
- 3.Add in Ideal Protein Potato Puree packet, herbs, sea salt, baking powder, & baking soda. Mix well.
- 4. Spray a cupcake pan with PAM.
- 5. Spoon batter into cupcake pan, filling up each hole about 1/2 to 3/4 full.
- 6. Spray top of each roll with "I Can't Believe It's Not Butter." (optional)
- 7. Bake for 9-10 minutes (or until golden bread consistency).
- 8. Serve and enjoy!