



Turkey, Stuffing and Mashed Potato Leftover Cake Cups

Meredith Blake Matthews

Ingredients

15 oz. (5–7 slices) cooked, leftover turkey meat, diced
1-1/2–2 cups leftover stuffing (from a box or your favorite home made)
1 cup all-purpose flour
1/2 cup milk
1 large egg
Dry herbs, salt and pepper to taste
2 cups leftover mashed potatoes
1/3 cup heavy cream
1/4 cup sour cream

Directions

Preheat oven to 350 F

Mix together all of the ingredients in a large bowl

Line 12 cupcake tins with wrappers (preferably foil)

Fill each wrapper to the brim with your mixture

Bake for 45 minutes

While cakes are baking, whisk mashed potatoes, heavy cream and sour cream together until you get a smooth consistency

Fill a piping bag (or ziplock bag with a snipped corner) with the mashed potatoes and pipe on the finished mashed to resemble frosting on a cupcake.

If desired, drizzle gravy on top of your finished product for a little added texture and flavor!

Yield: 12 cake cups