

Gluten-Free Potato Sandwich with Vegan Cheese Filling

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Ingredients

For the Potato Sandwich Buns (makes 4 small buns):

- 1 cup mashed potatoes (about 2 medium potatoes, boiled and drained)
- 1 cup gluten-free flour blend (plus extra for dusting)
- 2 tsp baking powder
- 1/4 tsp salt
- 2 tbsp olive oil or melted vegan butter
- 2–3 tbsp plant-based milk (almond, oat, soy)

For the Cheese Filling:

- 1/2 cup vegan cheese (cheddar-style or your favorite)
- 1–2 tbsp vegan cream cheese or vegan sour cream (for creaminess)
- 1 scallion, finely chopped (optional)
- Salt & pepper to taste

Optional Cheese Snackers:

- 1/2 cup vegan cheese shreds
- Pinch smoked paprika or nutritional yeast
- Small dollops on baking sheet, baked 8–10 mins

Instructions

1. Make the Potato Buns:

1. Preheat oven to 375°F (190°C).
2. Mash boiled potatoes until smooth.
3. Mix mashed potatoes, gluten-free flour, baking powder, salt, and olive oil.
4. Add plant-based milk gradually until soft dough forms.
5. Shape into 4 small buns on a parchment-lined baking sheet.
6. Bake 20–25 minutes until golden and firm. Cool slightly.

2. Make Cheese Filling:

1. Mix vegan cheese with cream cheese or vegan sour cream until creamy.
2. Stir in scallions (optional) and season with salt and pepper.

3. Optional Cheese Snackers:

1. Place small mounds of vegan cheese on parchment, sprinkle paprika/nutritional yeast.
2. Bake at 375°F (190°C) for 8–10 minutes until golden. Cool slightly.

4. Assemble Sandwiches:

1. Slice buns in half horizontally.
2. Spread a generous layer of cheese filling on the bottom half.
3. Optionally add a baked cheese snacker inside for extra texture.
4. Cover with top bun.

5. Serve & Enjoy:

- Best warm.
- Sprinkle extra scallions or paprika if desired.