

## How to Make Fluffy, Flavor-Packed Mashed Potato Muffins

Savory Mashed Potato Muffins



**OVEN**  
**375°F**

**TIME**  
**25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 cups mashed potatoes (cooled)
- 1 cup all-purpose flour
- $\frac{1}{2}$  cup grated cheddar cheese
- $\frac{1}{4}$  cup milk
- 2 tbsp melted butter
- 1 large egg
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp dried thyme
- Salt and pepper to taste
- $\frac{1}{4}$  cup chopped green onions (optional)

### DIRECTIONS

- 1. Preheat & Prep:** Preheat oven to 375°F (190°C). Grease a standard muffin tin (12 cups).
- 2. Mix the Batter:** In a mixing bowl, combine mashed potatoes, flour, cheese, milk, butter, egg, garlic powder, thyme, salt, pepper, and green onions if using. Mix until fully incorporated.
- 3. Fill the Muffin Tin:** Spoon the batter evenly into each muffin cup, filling about  $\frac{3}{4}$  full.
- 4. Bake:** Bake for 20-25 minutes, or until golden on top and a toothpick inserted in the center comes out clean.
- 5. Cool & Serve:** Let muffins cool in the pan for 5 minutes before removing. Serve warm or at room temperature.

### TIPS FOR SUCCESS

Use well-seasoned mashed potatoes : Bland mash = bland muffins.

Add cooked bacon bits, corn, or jalapeños.

For crispier tops , sprinkle with extra cheese before baking.

Reheat leftovers in a toaster oven or air fryer to revive their crisp. ?

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-fluffy-flavor-packed-mashed-potato-muffins/>