

Chocolate Potato Cake

TO PREPARE: 20 MIN.

TO BAKE: ABOUT 40 MIN.

Instant mashed potatoes

½ cup milk

1 sq. (1 oz.) unsweetened chocolate, melted and cooled

2 cups sifted cake flour

2 teaspoons baking powder

½ teaspoon salt

1 cup butter

2 teaspoons grated lemon peel

2 cups sugar

4 eggs, well beaten

1. Grease bottoms only of two 9-in. round layer-cake pans. Line with waxed paper cut to fit bottoms; grease.

2. Prepare 1 cup lightly packed riced or sieved potato by preparing instant mashed potatoes according to package directions using only the water. (Omit milk, butter, and seasonings.) Blend potato with the milk.

3. Sift flour, baking powder, and salt together.

4. Cream butter and lemon peel together until butter is softened. Add sugar gradually, creaming until fluffy after each addition. Add beaten eggs in thirds, beating well after each addition.

5. Alternately add dry ingredients in fourths and potato mixture in thirds to creamed mixture, beating until blended after each addition. Stir in chocolate. Turn into pans.

6. Bake at 350°F 40 min., or until a cake tester comes out clean when inserted in center of cake. Remove from oven to cooling racks and cool 10 min. Remove from pans, peel off waxed paper; cool completely. Frost with Potato Fudge Frosting.

One 9-in. layer cake

Potato Fudge Frosting

TO PREPARE: 15 MIN.

Instant mashed potatoes

½ cup butter

3 sq. (3 oz.) unsweetened chocolate

¼ teaspoon salt

2 teaspoons vanilla extract

4½ cups sifted confectioners' sugar

¼ cup milk

1. Prepare ½ cup lightly packed sieved potato as for Chocolate Potato Cake.

2. Heat butter in a saucepan over low heat until lightly browned. Add chocolate and stir just until melted; remove from heat.

3. Add potatoes, salt, and extract and beat until well blended. Alternately add confectioners' sugar and milk, beating well after each addition.

About 2½ cups frosting

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