

## **Idaho Potato Cake**

Very light cake and a great way to use up those left-over mashed potatoes.

- 1 cup butter, softened
- 2 cups sugar
- 2 eggs
- 1 cup cold mashed potatoes
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 1/4 cup baking cocoa
- 1 tsp. baking soda
- 1 cup milk
- 1 cup chopped nuts



In a mixing bowl, cream butter and sugar until fluffy.

Add eggs, one at a time, beating well after each addition.

Blend in potatoes and vanilla.

Combine flour, cocoa, and baking soda; add alternately with milk, blending well after each addition.

Stir in nuts.

Pour into a greased 13-inch x 9-inch x 2-inch baking pan.

Bake at 350 degrees for 40-45 minutes or until cake tests done.

Cool on a wire rack.

Yield: 12 - 16 servings.