

# Chocolate Mashed Potato Cake

**SERVES 12**

## Ingredients

1 cup mashed Idaho potatoes  
(approx. 2 medium potatoes)  
½ cup semi sweet  
chocolate chips  
2 sticks unsalted butter  
2 cups sugar  
4 eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
¾ cup buttermilk

**MAKES 1¼ CUPS**

## Ingredients

1 cup semisweet chocolate chips  
¾ cup whipping cream  
1 teaspoon vanilla extract  
1 teaspoon butter

DESPITE ITS UNUSUAL NAME, THIS CHOCOLATE CAKE IS FANTASTIC. The creamy mashed potato makes the cake moist and enhances its rich chocolate flavor. The name alone should entice you to give it a try.

- 1 Preheat oven to 375°F. Peel and boil two Idaho potatoes until soft. Remove from boiling water, mash until completely smooth and set aside to cool for ½ hour. Using a double boiler, melt the semi sweet chocolate chips until smooth and set aside.
- 2 In a mixing bowl, mix the butter and sugar together until creamy. Add the eggs one at a time mixing well. Mix in the cooled mashed potatoes, vanilla extract and melted chocolate until completely blended. Add flour, baking soda and salt, alternating with the buttermilk. Scrape the sides of the bowl to ensure all ingredients are completely blended.
- 3 Pour into two well-greased 10-inch round cake pans. Bake for 45 minutes. Serve with a dollop of whipped cream and warm chocolate sauce.



## Chocolate Sauce

In a small saucepan over low heat, heat chocolate chips and whipping cream, stirring constantly. Continue to cook, stirring constantly, until chocolate is melted and sauce is smooth. Stir in vanilla extract.

Serve over dessert or ice cream.

Makes sauce for 4 servings.