

Boston Bun

Serves: 8-10

Preparation time: 15 minutes

Recipe source: various

Cooking time: 25 minutes

Ingredients:

1 cup warm mashed potato
1 cup caster sugar
2 cups self-raising flour
1 tsp ground cinnamon
1 tsp mixed spice
1 cup sultanas
1 cup milk
Extra self-raising flour, to dust
2 tablespoons desiccated coconut, for topping
Soft butter, to serve (optional)

Icing:

75g copha, room temperature
150g cup pure icing sugar mixture
1 teaspoon vanilla extract
2 tablespoons water

What to do:

1. Preheat oven to 200°C.
2. Grease a 20cm round cake tin with butter.
3. Put potato and sugar in a bowl and stir until well combined and sugar has dissolved. Sift flour and spices over potato mixture. Add sultanas and milk, then stir to combine.
4. Pour mixture into prepared tin.
5. Bake for 25 minutes or until cooked through when tested with a skewer. Transfer to a wire rack to cool.
6. Meanwhile, to make icing:
7. Beat copha with an electric mixer until soft and smooth.
8. Add icing sugar and vanilla.
9. Add water to achieve the desired consistency.
10. Spread icing thickly onto cold bun.
11. Sprinkle with desiccated coconut.
12. Slice and serve at room temperature. Spread with soft butter, if you like.

Notes:

- * denotes Adult supervision required.