

Potato Butterscotch Cake

Serves: 8-10

Recipe source: The Potato Family Cookbook

Preparation time: 15 minutes

Cooking time: about 30 minutes

Ingredients:

112g butter

1 cup brown sugar

2 eggs, well beaten

1 tablespoon golden syrup

1 cup plain flour

1 teaspoon bi-carb soda

1/2 cup mashed potato, sieved

1 teaspoon cinnamon

1 teaspoon vanilla

3/4 cup milk, soured with vinegar or lemon juice

1 heaped tablespoon self raising flour

Butterscotch Icing:

1 heaped tablespoon butter

1 cup icing sugar

1/2 teaspoon vanilla

A little water, for required consistency

What to do:

1. Preheat oven to 180 °C.
2. To make 3/4 cup sour milk:
 - a. Place 3 teaspoons vinegar in the measuring cup
 - b. Topping measuring cup up with milk.
 - c. Stir the milk mixture.
 - d. Leave mixture for 5 minutes to sour before using.
3. Cream butter and sugar, add golden syrup and vanilla, then egg.
4. Mix half the soured milk with the mashed potato, fold into creamed mixture.
5. Sift flour, bi-carb soda and cinnamon, fold into creamed mixture alternately with the remaining milk.
6. Bake in an 8" (20cm) ring tin for about 30 minutes.
7. When cool, top with butterscotch icing.
8. *To make butterscotch icing:
 - a. Put butter in a pan on the stove and heat until the butter is slightly burnt.
 - b. Add icing sugar, vanilla and water, then mix until smooth.
9. Spread icing on cake quickly before it sets.

Notes:

- * denotes Adult supervision required.
- To make $\frac{3}{4}$ cup sour milk: place $\frac{3}{4}$ tablespoon (3 teaspoons) vinegar or lemon juice in the measuring cup, before topping it up with milk. Stir milk mixture, then leave it for 5 minutes to sour before using.