

VANILLA POTATO CAKE WITH A CHOCOLATE AND COCONUT CREAM CHEESE ICING



Serving: 1

Cooking Time: 1 hour

Prep Time: Not specified

INGREDIENTS

- 120g unsalted butter, at room temperature

- 200g sugar
- 2 large eggs
- 2 potatoes, peeled, cooked and mashed, about 120g
- 10ml (2 tsp) vanilla extract
- 240g (2 cups) cake flour
- 10ml (1tsp) baking powder
- 250ml (1 cup) fresh milk
- **CREAM CHEESE ICING:**
- 250g smooth cream cheese
- 120g castor sugar
- 100g cocoa powder
- 30ml (2 tbsp) desiccated coconut

INSTRUCTIONS

1 Preheat the oven to 180°C.

2 In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well after each addition.

3 Add the potatoes and vanilla and stir. Combine the dry ingredients and gradually add to the potato mixture alternatively with the milk, beating well after each addition.

4 Pour the mixture into 2 x 9cm well-greased cake tins and bake until a toothpick inserted in the centre comes out clean, about 25 – 30 minutes. Turn onto a cooling rack and cool completely before icing.

5 For the icing, beat well the cheese, sugar, cocoa powder and coconut. Spread between the cakes as well as on top and around the sides.