

Heritage Recipes

You can share old family recipes and traditions

Chocolate Potato Cake

From Anna Laura Herring Ford, Submitted by Deirdre

Chocolate Potato Cake

This was my father's favorite cake, and he talked about it on numerous occasions. My grandmother was born in 1895 in Skipper Gap, Texas and my father in 1925 in Dallas, Texas. It appears that my grandmother has increased the recipe by a bit. The increased cake size is in parenthesis – most likely to make the three small layers she indicated at the end of the recipe. To make the larger size add the amounts of ingredients in parenthesis – with the exception of the eggs – use a total of 5 eggs for the larger cake size.

2/3 (3 Tbsp) shortening
2 c (1/4) sugar
1/4 tsp salt
1/2 c chocolate (she does not specify what kind)
4 (5) eggs
1/2 c (2 Tbs) milk or coffee
1 c hot mashed potatoes
1 c nuts
2 c (1/4) flour
2 (1/4) tsp baking powder

Cream butter (*she must have meant the shortening*) and sugar. Add egg yolks and hot potatoes and chocolate (*because she is adding the chocolate with the wet ingredients, it can safely be assumed that she is using baking chocolate and not cocoa*). Sift flour, baking powder, salt and spice 3 times, add all with liquid. Add nuts, and fold in 4 (or 5) egg whites beaten still. Bake 30 min at 350 or until done. Makes 2 large layers or 3 small.



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