

FESTIVE CAKE

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| 2 c. sugar | F | |
| $\frac{1}{4}$ c. soft butter or margarine ^{shortening} | | 1 c. raisins |
| 4 eggs seperated | | 1 c. mashed boild ^{boiled} potatoes |
| 2 c. a ll purpose flour | | $\frac{1}{2}$ c. milk |
| 2 tsp. baking powder | | 1 tsp. vanilla |
| 1 tsp. cinnamon | | 1 c. chopped nut ^{nuts} |
| 1 tsp. grated nutmeg | | |
| $\frac{1}{4}$ tsp. salt | | |
| 1 c. powdered cocoa | | |

Cream sugar and butter together, add egg yolks to mixture and beat well. Sift together next 6 ingredients and sprinkle a small amount over raisins to coat them. Add alternately mashed

potatoes, flour mixture and milk beating after
each addition and ending with flour.

Add vanilla, raisins and nuts. Beat egg whites
until stiff and fold in. Pour batter into a
greased tube cake pan and bake in a 325 degrees
oven 1 hour or until toothpick inserted in middle
comes out clean. Cool, then remove from pan.