



Potato Lemon cake

Servings: 8

Ingredients

2 cups sugar
1 cup butter, softened
1/2 cup shortening
1 cup Klondike Goldust® potatoes, riced
1 cup flour
1 Tbsp. baking powder
6 eggs
1/2 cup whole milk
2 tsp. vanilla
2 Tbsp. lemon extract
1/4 tsp. salt

Directions

Put the sugar, butter, shortening, potatoes, flour, and baking powder into a mixing bowl. Cream ingredients together for 5 minutes.

Add the eggs, milk, vanilla, and lemon extract, and mix together for 3 more minutes. Be sure to scrape down the sides of the bowl.

Grease and flour two 9-inch cake pans, and pour the batter into them evenly.

Place the cake into a 325° oven for approximately 45 minutes. Baking times may vary depending on your oven. The cake is fully cooked when a toothpick comes out clean after being inserted into the cake.

Remove the cakes from the oven; all them to cool completely in the pans.

One the cakes have cooled, remove from the pans. Decorate the cake as desired and enjoy.

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