POTATO CAKES with COCOA DUST

1 1/2 cups plain flour
1 1/2 cups potato flour
3/4 cup sugar
1 1/2 tb baking powder
1 teaspoon salt
1+ 1/2 cup milk
3/4 c mashed potato or mashed sweet potato
1 egg
1/3 c butter

divide

this recipe makes 18 small cakes so spray muffin tins.

set oven to 200 c.

place flour, potato flour, sugar, baking powder and salt into a bowl

in another bowl place mashed potato, milk, egg and melted butter, and whisk well

add potato mixture to the dry mix and stir lightly until just mixed

fill tins to 3/4 full with a large spoon

bake for 18 minutes or until a knife comes out clean

place on a cooling rack and dust with icing sugar and cocoa after 5 minutes, serve on 5 plates to share (see Jen for details on cocoa and icing sugar if you need to).