

Dessert

Butterscotch Rum Cake

Ruth Bakalar

The Complete Potato Cookbook

1 medium potato
1/2 cup butter
1 1/2 cups dark brown sugar, ional rum so that it drips packed
2 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 cup sour milk
1 tablespoon dark rum

Preheat oven to 350 degrees.

Cook potato in boiling salted water; peel and mash. Cool.

In a bowl, cream butter until smooth and light. Gradually add dark brown sugar and cream until smooth. Beat in eggs, one at a time, and the mashed potato.

In a separate bowl, sift flour with baking powder, baking soda and salt. Add the flour mixture to the batter alternately with portions of the sour milk, beginning and ending with flour. Blend until smooth after beach addition. Flavor with the rum.

Bake in a well-greased and lightly floured cake pan for 45 minutes .

Frost with frosting flavored and made quite thin with additional rum so that it drips down the sides of the cake. Or use a chocolate frosting with a little rum added for zest.

Per Serving (excluding unknown items): 3129 Calories; 104g Fat (29.9% calories from fat); 39g Protein; 512g Carbohydrate; 8g Dietary Fiber; 672mg Cholesterol; 5095mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 19 Fat; 21 1/2 Other Carbohydrates.