

# Desserts

## **Serviceman's Fudge or Dormitory Fudge**

**2 c. sugar**  
**1 T. butter**  
**1 c. cream**  
**1 1/2 sq. chocolate**  
**1 tsp. vanilla**  
**18 lg. marshmallows**  
**1 c. nutmeats**  
**2/3 c. hot mashed potatoes**  
**3 c. finely-rolled graham crackers**

Cook first 4 ingredients to soft ball stage. Stir often, to prevent sticking. While cooking, prepare pan. Line small bread loaf pan with foil, leaving enough extra to fold over top. As soon as soft ball stage is reached, add vanilla, hot mashed potatoes and marshmallows; stir to melt marshmallows. Then add nuts and grahams, stir to blend, pour into pan. Allow to harden and cool. Do not cut before mailing. Fold over top, and mail pan and all.  
Good for that son or daughter at college.

**RRVPGA Auxiliary**

## **Mashed Potato Candy**

**3/4 c. cold mashed potatoes**  
**4 c. confectioners' sugar**  
**4 c. shredded coconut**  
**1 1/2 tsp. vanilla**  
**1/2 tsp. salt**  
**8 sq. baking chocolate**

Mix potatoes and confectioners' sugar. Stir in coconut, vanilla and salt; blend well. Press into large pan so that candy will be about 1/2-inch-thick. Melt chocolate over hot water (do not allow water to boil). Pour chocolate on top of candy; cool. Cut into squares. Yield: 32 pieces

**RRVPGA Auxiliary**

## **Potato Pinwheels**

**1 med.-sized potato**  
**2 1/2 to 3 1/2 c. powdered sugar**  
**Chunk-style peanut butter**

Boil until done, 1 medium potato, either peeled or unpeeled. While still hot, mash thoroughly. Begin

adding powdered sugar, small amounts at a time, until the potato and powdered sugar mixture is at a rolled-dough stage. Roll out to 1/4-inch-thickness. Spread evenly with chunk-style peanut butter and roll up. Chill 5 or 6 hours, or overnight. Slice into 1/4 or 1/2-inch pieces. Serve cold.

Yield: 2 dozen

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## **Potato Chip Cookies**

**1 c. butter, softened**

**1 c. brown sugar**

**1 c. white sugar**

**2 eggs**

**2 c. crushed potato chips**

**1 (12 oz.) pkg. butterscotch chips**

**2 1/2 c. flour**

**1 tsp. baking soda**

Beat butter, sugars and eggs together. Mix in remaining ingredients. Drop by spoonfuls onto cookie sheet. Bake at 350° for about 10 minutes. Makes about 5 dozen cookies.

**Michelle Tibert**

## **Potato Chip Cookies**

**3/4 c. sugar**

**1 c. butter**

**1 egg yolk**

Cream these ingredients.

**1 3/4 c. flour**

**3/4 c. crushed potato chips**

**1/2 c. walnuts, chopped fine**

**1 tsp. vanilla**

Add to creamed mixture.

Roll into small balls, put on pan, flatten with fork. Bake at 350° for 12 minutes, until slightly browned.

Makes 6 dozen small cookies.

**Note:** I have frosted these with a powdered sugar frosting, but they are good plain.

**Colleen Anderson**

## **Potato Chip Cookies**

**1 lb. butter**

**1 c. sugar**

**1 tsp. vanilla**

**3 1/4 c. flour**

**1 1/2 crushed potato chips**  
**Powdered sugar**

Cream butter and sugar. Add vanilla; blend in flour. Gently mix in crushed potato chips. Preheat oven to 325°. Drop dough by teaspoon and flatten with fork. Bake 15 to 20 minutes, until lightly browned. Cool and sprinkle with powdered sugar.

**Claudia Nikolaisen**

## **Potato Chip Cookies**

**1 c. crushed potato chips**  
**1 c. quick oatmeal**  
**1/2 c. white sugar**  
**1/2 c. brown sugar**  
**1/2 tsp. vanilla**  
**1 egg**  
**1 c. flour**  
**1/2 tsp. baking soda**  
**1/2 c. shortening**  
**1/2 c. chopped nuts**

Cream together shortening and sugar. Add egg and vanilla; beat well. Sift together flour and baking soda. Add to first mixture. Stir in potato chips, oatmeal and nuts. Bake at 375° for about 10 minutes. **Variation:** Barbequed chips are also good. Use 1/2 cup of each chip for 1 cup.

**Red River Valley Potato Growers Association**

## **Lacy Potato Cookies**

**1/4 c. butter**  
**3/4 c. sugar**  
**1 egg**  
**1 tsp. coconut flavoring**  
**1/2 tsp. almond flavoring**  
**3/4 c. potato buds**  
**3/4 c. Bisquick**

Mix together and put in refrigerator overnight. Form into small balls and place on cookie sheet. They spread out a lot. Bake 7 to 8 minutes at 375°. They get brown around the edge. Let stand 1 minute on sheet and then move off pan.

**Anna Mae Hankey**

## **Potato Cookies**

**1/2 c. butter or margarine**  
**1 c. packed brown sugar**  
**1 tsp. vanilla**  
**1 lg. egg**  
**2 sq. unsweetened chocolate**  
**1/2 c. mashed potatoes**  
**1/2 c. nuts**  
**1 1/2 c. flour**  
**1/2 tsp. salt**  
**1/2 tsp. baking powder**  
**3/4 c. buttermilk**

Cream butter and sugar; add egg and vanilla. Blend in chocolate, potatoes and nuts. Add dry ingredients with the buttermilk. Drop by teaspoon on cookie sheet and bake at 375° for 10 to 12 minutes.

## **Potato Cones**

**3/4 c. cold mashed potatoes**  
**4 c. powdered sugar**  
**4 c. shredded coconut, chopped**  
**1 1/2 tsp. vanilla**  
**1/2 tsp. salt**  
**1 lg. pkg. chocolate chips**  
**3/4 c. chunky peanut butter**  
**1/4 c. butter**

Mix potatoes (plain); add sugar; stir in coconut, vanilla and salt. Blend well. Form into cones 1-inch-high. Allow to stand, uncovered, for 20 minutes. Melt chocolate chips, peanut butter and butter in a double broiler. Dip cones in chocolate mixture, put on waxed paper to cool. Yield: 70 cones

## **RRVPGA Auxiliary**

## **Potato Stars**

**2/3 c. potatoes, mashed & hot**  
**2 tsp. butter, melted**  
**1 lb. confectioners' sugar**  
**2 1/2 T. cocoa**  
**1 tsp. vanilla**  
**Dash of salt**  
**1 c. finely-chopped walnut meats**

In small mixer bowl, at number 4 speed, beat potatoes until well mashed, to remove all lumps. Beat in melted butter; add sugar and cocoa which have been sifted together, and beat until very-well blended. Add vanilla, salt and nutmeats. Put in cake decorator tube with star top and press onto waxed paper, or drop by teaspoonfuls on waxed paper. To harden, place in refrigerator a short time. Yields 100 bite-size stars.

**RRVPGA Auxiliary**

## **Potato-Coconut Bonbons**

**3/4 c. mashed potatoes**  
**1 (14 oz.) pkg. flaked coconut**  
**1 tsp. almond extract**  
**4 3/4 c. powdered sugar, sifted (1 lb.)**

Combine ingredients and drop by heaping spoonfuls on waxed paper. Roll into balls and refrigerate for 1 hour. Dip balls into coating mixture. Yield: 60 pieces

### **COATING:**

**2 T. soft butter**  
**2 T. corn syrup**  
**3 T. water**  
**1 (8 oz.) pkg. semi-sweet chocolate**

Heat in double broiler for 5 minutes, being careful not to get chocolate too hot. Mix until smooth. Keep mixture over hot water while dipping candy. Place on waxed paper and refrigerate to set, or mix 1 large package chocolate chips with 1/3 bar paraffin wax. Melt over low heat in double broiler. Dip as above.

**RRVPGA Auxiliary**

## **Potato Pie**

**3 eggs, slightly beaten**  
**2 c. light cream**  
**2 c. mashed potatoes**  
**1 c. sugar**  
**1 tsp. vanilla**  
**1/4 tsp. salt**

Mix ingredients together and pour into unbaked 10-inch pie shell. Sprinkle with nutmeg and, if you wish, slivered almonds. Bake at 350° for 45 minutes. Cover with foil for the first 25 minutes. Cool completely before serving.

**Ruth Clemenson**

## **Potato-Custard Pie**

**1 c. sugar**  
**1/2 c. butter, softened**  
**1 c. mashed potatoes**  
**2 c. milk**  
**3 beaten eggs**  
**1 tsp. vanilla**

Mix all together and bake in pie shell for 10 minutes at 400°, and then 40 minutes at 350°.

**Irene Clemenson**

## **Potato Chip Cookies**

**1 lb. butter or margarine**  
**1 c. sugar**  
**3 c. flour**  
**2 tsp. vanilla or almond extract**  
**2 c. crushed potato chips**

Drop by spoonfuls on cookie sheet. Bake at 350° for 12 to 15 minutes. Sprinkle with powdered sugar.

**Lynette Copeland**

## **Potato Chip Cookies**

**1 c. butter**  
**1/4 c. sugar**  
**1/4 c. brown sugar**  
**1 1/2 c. flour**  
**1 c. finely-crushed potato chips**  
**1 1/2 tsp. vanilla**

Cream butter with sugars. Add vanilla; mix in flour and potato chips. Bake at 350° for 10 to 15 minutes. Sprinkle (before or after baking) with cinnamon and sugar.

**Brenda Barrett**

## **Potato Chip Cookies**

**3/4 c. butter**  
**3/4 c. sugar**  
**1 egg yolk**  
**1 1/2 c. flour**  
**3/4 c. crushed potato chips**  
**1 tsp. vanilla**

Roll into balls the size of a walnut; flatten with a fork. Place on an ungreased cookie sheet. Bake 12 minutes at 350°.

**Fern Bunde**

## **Chocolate Potato Cookies**

**1 c. butter**  
**2 c. brown sugar**  
**1 tsp. vanilla**  
**2 eggs**  
**4 sq. unsweetened chocolate, melted**  
**1 c. mashed potatoes**  
**1/2 c. nuts (opt.)**  
**4 c. flour**  
**1 tsp. salt**  
**1 tsp. baking powder**  
**1 1/2 c. buttermilk**

Cream butter and sugar; mix in vanilla and eggs. Blend in chocolate, potatoes and nuts. Mix dry ingredients with buttermilk. Mix just enough after each addition to combine ingredients. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 375° for 12 to 13 minutes. Cool; and frost, if desired, with chocolate frosting.

**Adelaide Naas**

## **Potato-Molasses Drops**

**2 c. flour**  
**1/2 tsp. baking soda**  
**2 tsp. baking powder**  
**1/2 tsp. ginger**  
**1/2 tsp. cinnamon**  
**1/2 tsp. salt**  
**1/2 c. dark molasses**  
**1/2 c. butter**  
**1/2 c. brown sugar**  
**1 1/2 c. cold mashed potatoes**

Sift together first 6 ingredients into mixing bowl; set aside. Combine molasses and butter in top of double broiler. Place over hot water. Beat until heated and butter is melted. Beat in potatoes until smooth. Add to dry ingredients; blend well. Drop from teaspoon onto cookie sheet. Bake in a preheated 375° oven for 10 minutes.

## **Cocoa Patties**

**2 med. potatoes, boiled**  
**2 T. butter**  
**4 c. powdered sugar**  
**1 tsp. rum flavoring**  
**Dash of salt**  
**1 (14 oz.) pkg. flaked coconut**  
**2 1/2 T. powdered cocoa**

Peel, boil and rice potatoes; mix in butter. Stir in powdered sugar and add remaining ingredients.

Should be firm; if not, add more powdered sugar. Drop spoonfuls onto waxed paper and let set.

**Michelle Tibert**

## **Chocolate Spud and Spice Cake**

**2 c. sugar**  
**1 c. butter or margarine**  
**4 eggs**  
**1 c. sour milk**  
**1 tsp. soda**  
**1/2 c. cocoa**  
**1 c. mashed potatoes**  
**1 c. chopped raisins**  
**2 1/2 c. flour**  
**1 tsp. vanilla**  
**1 tsp. cinnamon**  
**1/2 tsp. cloves**  
**1/2 c. chopped nuts**

Mix sugar, butter and eggs; add mashed potatoes, cocoa, spices and vanilla. Add milk alternately with flour. Then add nuts and raisins. Bake in greased and floured bundt pan, about 45 minutes at 350°.

## **Hot Potato Cupcakes**

**2 c. flour**  
**1/2 tsp. salt**  
**1 tsp. baking powder**  
**1 tsp. cinnamon**  
**1/2 tsp. nutmeg**  
**1/2 tsp. cloves**  
**1 stick butter**  
**2 c. sugar**  
**1 c. plain, hot, mashed potatoes**  
**2 sq. unsweetened chocolate, melted**  
**1 1/2 tsp. baking soda**  
**1/4 c. water**  
**4 eggs, separated**  
**1/2 c. milk**  
**1/2 c. chopped nuts**  
**1 tsp. vanilla**

Sift together flour, salt, baking powder and spices; set aside. Cream butter with sugar. Add hot mashed potatoes and chocolate. Dissolve baking soda in the water and add this into the mixture. Beat thoroughly. Beat egg yolks and add in. Add dry ingredients and milk alternately; continue beating. Beat egg whites; fold in. Lastly, add nuts and vanilla. Bake 20 minutes at 375°.

**Brenda Barrett**

## Potato Chocolate Cake

1 c. softened butter or margarine  
2 c. sugar  
2 eggs  
1 c. cold mashed potatoes  
1 tsp. vanilla extract  
2 c. flour  
1/4 c. baking cocoa  
1 tsp. baking soda  
1 c. milk  
1 c. chopped nuts

In a mixing bowl, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Blend in potatoes and vanilla. Combine flour, cocoa and baking soda. Add alternately with milk, blending well after each addition. Stir in nuts. Pour into greased and floured 9×13×2-inch pan. Bake at 350° for 40 to 45 minutes. Cool and frost.

Marlys Dotzenrod

## Chocolate Potato Brownies

4 sq. unsweetened chocolate  
3/4 c. margarine  
1 2/3 c. sugar  
1 tsp. vanilla  
1/4 tsp. salt  
4 eggs  
1 c. mashed potatoes  
1 c. flour  
1/2 c. chopped nuts

Melt chocolate and margarine; cool. Cream together sugar, vanilla, salt and eggs. Add the chocolate mixture and mix well. Add the potatoes, flour and nuts. Beat until creamy. Pour into a greased and floured 9×13-inch pan and bake at 350° about 30 minutes. Do not overbake, as they should be chewy. Cool and sprinkle with powdered sugar.

Margaret Sondreal

## Potato Brownies

1/4 c. butter or shortening  
1 c. brown sugar  
1/2 c. cold mashed potatoes  
1 egg  
2 oz. unsweetened chocolate, melted  
1 tsp. vanilla

**1 1/2 c. flour**  
**1/2 tsp. salt**  
**1/2 tsp. baking soda**  
**3/4 c. buttermilk**  
**1/2 c. nuts (opt.)**

Cream shortening (or butter) with sugar. Beat in potatoes, egg, vanilla and melted chocolate. Add dry ingredients alternately with buttermilk. Stir in nuts. Pour into greased 9×11-inch pan. Bake at 350° for 15 to 20 minutes.

## **The Chocolate Mash**

**1 c. mashed potatoes**  
**1 2/3 c. sugar**  
**3/4 c. butter or margarine**  
**1 tsp. vanilla**  
**1 1/2 c. unsifted all-purpose flour**  
**2/3 c. cocoa**  
**1 1/2 tsp. baking powder**  
**1 tsp. salt**  
**1 1/4 c. water**  
**Lg ctn. Cool Whip**

Cream potatoes and sugar. Add margarine, eggs and vanilla. Beat on high speed for 3 minutes. Combine flour, cocoa, baking soda, baking powder and salt in separate bowl. Add alternately with water to creamed mixture. Blend just until combined. Pour into 2 greased and floured 9-inch layer pans or a 9×13-inch pan. Bake at 350° for 30 to 35 minutes, or until cake tester inserted in center comes out clean. Cool 10 minutes and remove from pans. Cool completely. Frost with Cool Whip.

**Barbara Wilcox**

## **Potato-Fudge Cake**

**2 1/4 c. cake flour**  
**2 1/4 tsp. baking powder**  
**3/4 tsp. salt**  
**1/2 tsp. allspice**  
**1/2 tsp. cloves**  
**1/2 tsp. cinnamon**  
**1 c. butter or shortening**  
**2 c. sugar**  
**2 sq. unsweetened chocolate, melted**  
**1 c. raw potato, grated**  
**1 1/2 tsp. vanilla**  
**4 eggs**  
**1/2 c. milk**

Sift flour, baking powder and salt together. Mix spices with butter. Gradually add sugar; blend in chocolate. Add grated potatoes and vanilla. Beat in eggs, one at a time. Add flour mixture alternately with milk, beating well after each addition. Beat batter for 1/2 minute. Pour into 2 well-greased, lightly floured 9×9×2-inch pans or one 9×13-inch pan. Bake at 375° for about 50 minutes. Cool. Frost with Potato Fudge Frosting.

**FROSTING:**

**1/3 c. soft butter**  
**2 sq. (2 oz.) unsweetened chocolate**  
**1/3 c. cold, smooth, mashed potatoes**  
**1/8 tsp. salt**  
**1 1/2 tsp. vanilla**  
**3 c. (about) sifted powdered sugar**  
**2 T. (about) milk**

Melt in saucepan. Cook until lightly browned. Add chocolate and stir until melted. Add potatoes, salt and vanilla; mix well. Add powdered sugar alternately with milk, until frosting is smooth. Spread on cooled cake.

**Robyn Carlson**

## **Spud and Spiced Cupcakes**

**1 3/4 c. sugar**  
**1 c. mashed potatoes**  
**3/4 c. shortening**  
**1 tsp. cinnamon**  
**1/2 tsp. nutmeg**  
**1 tsp. salt**  
**3 eggs**  
**1 tsp. baking soda**  
**1 c. buttermilk**  
**2 c. flour**  
**2 T. flour**  
**3/4 c. nuts**

Cream sugar, potatoes, shortening, spices and salt for 4 minutes. Add eggs; blend well. Combine baking soda and buttermilk. Add alternately with flour. Pour into cupcake pan. Bake at 350° for 20 minutes.

**Brenda Barrett**

## **Potato Donuts**

**1 c. sugar**  
**1 c. sour milk**  
**1 c. freshly-mashed potatoes**  
**5 T. lard, melted**

**2 eggs, beaten**  
**3 1/2 c. flour**  
**2 tsp. baking powder**  
**1 tsp. baking soda**  
**1/2 tsp. salt**  
**1 tsp. vanilla**

Dissolve sugar in sour milk. Add potatoes while hot; then lard and eggs. Sift dry ingredients together; add to potato mixture. Now add vanilla. Chill dough for easier handling. Roll 1/2-inch-thick and cut doughnuts. Fry in hot fat, turning once.

A potato harvest favorite.

**Sandy Hapka**

## **Raised Potato Doughnuts**

**1 c. mashed potatoes**  
**1 c. potato water**  
**3/4 c. vegetable shortening**  
**1/2 c. sugar**  
**1 T. salt**  
**1 pkg. yeast**  
**3/4 c. warm water**  
**2 eggs, beaten**  
**5 to 6 c. flour**

Mix potatoes, potato liquid, shortening, sugar and salt. Dissolve yeast in warm water. Stir into potato mixture. Stir in eggs and enough water to make dough easy to handle. Knead until smooth. Place in greased bowl. Turn to grease surface and let rise 1 1/2 hours, or until doubled in size. Don't punch down. Pat dough on a lightly-floured surface to 3/4-inch-thick. Cut with floured 2 1/2-inch doughnut cutter. Let rise until double. Heat oil to 375°. Fry doughnuts until golden, 2 to 3 minutes on each side. Drain on paper towel.

### **GLAZE:**

**3 c. powdered sugar**  
**1 c. boiling water**

Mix together until consistency of gravy.

**Junice Thompson**