

Our State eats

Published in the December 2023 issue of Our State

Irish Potato Cake

Yield: 12 servings.

- 2 cups all-purpose flour
- 1½ teaspoons baking powder
- 3 tablespoons cocoa powder
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- 1 cup mashed potatoes, chilled
- 1 cup blackstrap molasses
- 1 cup whole buttermilk
- 1½ cups granulated sugar
- 2 sticks salted butter, room temperature
- 4 large eggs
- 1 cup pecans, chopped
- 1 cup raisins
- Powdered sugar (for dusting)

Preheat oven to 325°. Grease and flour a 10-inch Bundt pan.

In a large bowl, sift together flour, baking powder, cocoa powder, and spices.

In a separate bowl, mix mashed potatoes, molasses, and buttermilk.

In a third bowl, cream sugar and butter with an electric mixer until light and fluffy. Add eggs, one at a time, beating well after each addition. Add potato mixture and beat until combined.



Gradually add flour mixture to wet ingredients and blend on low speed. Stir in pecans and raisins. Pour batter into the pan and spread top evenly.

Bake until a toothpick inserted into the center comes out clean, 1 hour to 1 hour and 15 minutes. Let cool completely on a rack. Place on a cake stand. Dust top with powdered sugar and serve.

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