



# Meghan's Irish Chocolate Potato Cake

**PAPER & FOOD SERVICE, INC.**

**Ingredients** **Yield: 12 Servings**

- 2/3 c. Shortening
- 2 c. Sugar, granulated
- 2 ea. Eggs, large
- 3/4 c. Milk, whole
- 2 c. Flour All purpose
- 2 tsp. Baking powder
- 1/8 tsp. Salt
- 2 tsp. Ground cinnamon
- 2 tsp. Ground cloves
- 2 tsp. Ground nutmeg
- 2 c. Mashed cooked potatoes
- 1 c. Walnuts, chopped
- 1 c. Raisins

**Preparation Instructions:**

1. Preheat oven to 325 degrees. Grease and flour a 10-inch Bundt pan. In a mixing bowl sift together the flour, baking powder, cinnamon, cloves and nutmeg. Set aside.
2. In another large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time. Add the flour mixture alternately with the potatoes and milk. Stir in nuts and raisins.
3. Pour batter into Bundt pan. Bake for approximately 1 hour and 45 minutes or until a toothpick inserted into the cake comes out clean.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Shortening	Katy's Kitchen	374105	2/3 c.	\$0.21
Sugar, granulated	Domino	380424	2 c.	\$0.64
Eggs, large	Maines	092111	2 ea.	\$0.20
Milk, whole	Crowley	094300	3/4 c.	\$0.36
Flour All-purpose	Gold Medal	381254	2 c.	\$0.32
Baking powder	Calumet	389100	2 tsp.	\$0.12
Salt	Katy's Kitchen	340620	1/8 tsp.	\$0.02
Ground cinnamon	Culinary Secrets	345206	2 tsp.	\$0.03
Ground cloves	Culinary Secrets	345215	2 tsp.	\$0.05
Ground nutmeg	Culinary Secrets	345497	2 tsp.	\$0.05
Mashed cooked potatoes	Fresh	097700	2 c.	\$0.20
Walnuts	Brinker	328664	1 c.	\$3.84
Raisins	Tarrier	389810	1 c.	\$1.12

<b>Recipe Cost</b>	\$7.16
<b>Portion Cost</b>	\$0.59

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$2.95	\$0.59	\$2.36	20.00%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$3.95	\$0.59	\$3.36	14.94%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$0.59	\$4.36	11.92%

