

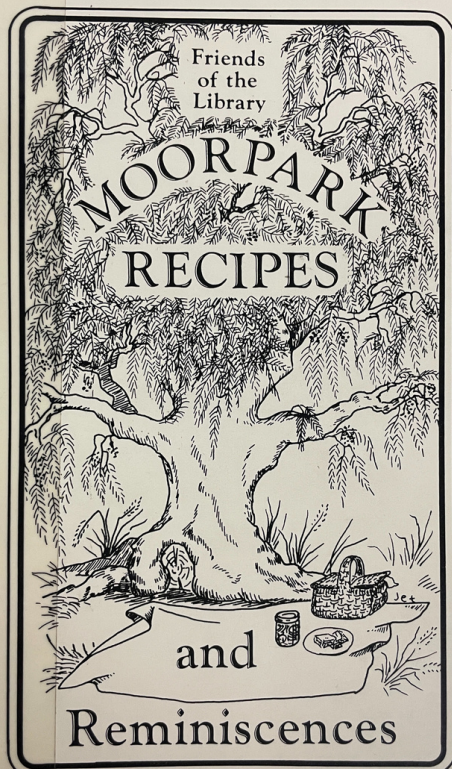
Potato Caramel Cake



- | | |
|-------------------------------|-----------------------|
| 2/3 c. butter | 2 tsp. baking powder |
| 2 c. sugar | 1 c. ground chocolate |
| 2 c. flour | 1 c. chopped nuts |
| 1 c. mashed potatoes
(hot) | 1 tsp. cloves |
| 1/2 c. sweet milk | 1 tsp. cinnamon |
| 4 eggs | 1/2 tsp. nutmeg |

Prepare like any cake recipe. Bake at 350 in a loaf pan and test until done.

*recipe is written with original copy



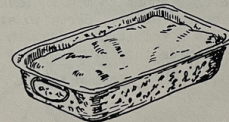
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Prepare like any cake recipe. Bake at 350° in a loaf pan & test until done. No icing required.

"An old Cornett family recipe handed down by Mary E. Cornett."
Ruby Barrett

*Editor's Note: Mrs. Barrett uses whole milk as 'sweet milk' and Ghiradelli's powdered chocolate as the 'ground chocolate.'



*John and Mary Cornett came to Moorpark in 1907 and were the parents of Mrs. E.E. (Ruby) Barrett and Mrs. Riley (Dora) Spencer, Sr.