

patriotic picnic cake

Submitted by: Marilyn Blankschien

Serves: 12

Prep time: 30 minutes

Cook time: 30 minutes

Total time: 1 hour

ingredients

3/4 cup mashed Wisconsin white
or red potatoes

1 cup water

2 teaspoons vanilla extract

16 ounces Angel Food White
Cake Mix, one step

1/2 cup mashed Wisconsin
blue potatoes

4 ounces cream cheese

1 cup powdered sugar

2 tablespoons butter, softened

1 cup heavy cream, whipped

1 cup sliced fresh strawberries

steps

1. Place the 3/4 cup mashed potatoes in a large mixing bowl. Gradually beat 1/4 cup of the water into the potatoes, beating until smooth. Add remaining water, 1 teaspoon vanilla and cake mix. Mix just until blended. Pour mixture into ungreased 9x13x2 cake pan. Bake until deep golden brown, about 30 minutes at 350 degrees. Cool completely.

2. To prepare topping, combine blue mashed potatoes and cream cheese in a medium bowl. Beat until smooth. Add powdered sugar and butter. Beat until well blended. Stir in remaining vanilla and fold in whipped cream. Spread mixture over cooled cake. Chill several hours or overnight. Before serving, top with strawberries.

Note: Cake may also be topped with fresh blueberries.

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