

# ALI'S KITCHEN

## Two Recipes Are a Heartfelt Sendoff from Ali!

Mini Hummus Stuffed Baked Potatoes & Potato Spice Cake: a delicious way to say farewell

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

This will be my last submission for Ali's Kitchen. I make this announcement with an immense amount of gratitude for the opportunity afforded me nearly 10 years ago to write the column.

I have enjoyed my time creating and sharing potato recipes with you. Thank you for welcoming me into your own kitchens and sharing feedback and ideas over the years. It's truly been a joy!

As I say "goodbye," I thought it would be fun to share two of my favorite recipes. Both were featured on WSAW Channel 7 years ago. The crew at the news station had wonderful things to say after sampling. Both recipes have also been made over and over in my own kitchen and never fail to receive high praise from guests and family.

I leave you with these two favorites and a much-loved quote from Virginia Wolf: "One cannot think well, love well, sleep well, if one has not dined well."

### STUFFED BAKED POTATOES

#### DIRECTIONS

Preheat oven to 375 degrees.

Wash the potatoes well and pat dry with paper towels.

Using a small knife, slice off the top quarter of each potato. Using a small spoon, carefully scoop out a bit of the middle of each potato to create a well that you will later fill with the hummus.

Place potatoes into a large bowl, drizzle with the olive oil and sprinkle with salt and pepper. Using your fingers, gently mix the oil and potatoes, ensuring that each spud is well coated.

Line a baking pan with parchment paper (this is important as the parchment helps to crisp up the potatoes and makes clean-up a bit easier) and place each potato cut side down onto the baking pan.

Bake the potatoes for 20-30 minutes or until they are cooked through but still firm, and the edges are nice and crisp.

Remove the pan from the oven and allow the potatoes to cool until nearly at room temperature.

To fill the potatoes, spoon the



### INGREDIENTS:

#### Mini Hummus Stuffed Baked Potatoes

- 1 ½ pounds small yellow potatoes
- 2-3 Tbsp. olive oil
- 1-2 tsp. salt
- 1-2 tsp. pepper
- 10-ounce container of plain hummus
- 2 tsp. paprika
- 1 bunch of fresh basil leaves

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hummus into a quart-size zip-top plastic baggie. Snip off one bottom corner of the baggie with scissors to create a small opening. Squeeze the bag and ooze the hummus into the

well of each baked potato.

Sprinkle the potatoes with the paprika and top off most of the filled potatoes with a small basil leaf.

**INGREDIENTS:**

**Potato Spice Cake**

- 1 ½ cups sugar
- ½ tsp. cinnamon
- ¾ cup butter
- ½ tsp. salt
- 1 cup basic mashed potatoes
- ¾ tsp. nutmeg
- 3 eggs, beaten
- 1 tsp. baking powder
- 2 cups flour
- 1 cup milk
- ¼ tsp. vanilla



**CAKE DIRECTIONS**

Preheat oven to 350 degrees.

Grease and flour a 9x13-inch pan (I chose to use a bundt pan).

Cream sugar and butter in a large bowl until fluffy. Add potatoes and eggs, blending well.

Combine flour, cinnamon, salt, nutmeg, and baking powder in a small bowl. Mix lightly.

Alternately beat dry ingredients and milk into the creamed mixture until well blended. Pour into prepared pan.

Bake 45-55 minutes, or until toothpick inserted in the center comes out clean. Cool completely before frosting.

**FROSTING DIRECTIONS**

Melt butter and brown sugar in a small saucepan on low heat. Cook about 2 minutes, stirring constantly. Add milk and bring to a full boil on medium-high heat, stirring constantly.

Remove from heat and cool slightly. Beat in sugar with an electric mixer until consistency is easily spreadable.

This frosting recipe makes more than I personally think you need for the cake and is quite sweet, so adjust to your taste.

Oh, and a little tip—the frosting sets up quite quickly as it cools, so do not wait too long to frost your cake.

Enjoy! **BCT**

**INGREDIENTS:**

**Caramel Frosting**

- ¼ cup butter
- 3 ½ Tbsp. milk
- 1 cup light brown sugar
- 2 cups confectioners' sugar



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