

Chocotattie Cake

*Prep Time: 15mins

*Cook Time: 45mins

***Ingredients**

175gms Butter

100gms Caster Sugar

3 Medium Eggs

175gms Self Raising Flour

175ml Milk

80gms Cocoa Powder

80gms Dark Chocolate Chips

1 teaspoon Vanilla Essence

1teaspoon Baking Powder

1 teaspoon Cinnamon

100gms Potatoes, peeled, grated & squeezed.

***Preparation**

Cream together butter and sugar. Then add the eggs one at a time and mix until until combined. Gradually add the flour, cinnamon, vanilla and baking powder - mix until well blended. Add the milk, cocoa, chocolate chips and grated potato stirring until the mixture is thoroughly combined. Transfer to the baking tin. Bake in the preheated oven for 25mins, then lower the temperature to 170c/325f, gasmark 3, for a further 20mins. Leave to cool before turning out onto a wire rack. Serve dusted with cocoa powder.

***Special Notes**

Preheat oven to 18c/350f; Gas mark 4

Grease and line a 20cms round cake tin

Need a wire rack

***Suggested Potatoes:**

Dunbar Rover 1936

Red King Edward 1916

Whitchill 1881

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