

# Potato Candy

Recipe Pictured on Page 107

1 MEDIUM BAKED POTATO (ROOM TEMP.)

1 TSP. VANILLA EXTRACT

DASH OF SALT

1 LB POWDERED SUGAR (MAY NEED EXTRA)

CREAMY PEANUT BUTTER

POWDERED SUGAR (FOR DUSTING)

***IMPORTANT: POTATO MUST BE WELL DONE TO MAKE A CREAMY CANDY.***

Peel potato and remove dark spots. With electric mixer mix potato, vanilla, dash of salt, and 2 cups powdered sugar. Mix on high until creamy with no potato lumps. Add remaining sugar. You may need a little extra powdered sugar if your potato is a little larger. Add powdered sugar until mixture clings together and pulls away from sides of mixing bowl.

Dust surface well with powdered sugar and put dough on top of it. Use a rolling pin and roll until it is about 1/4" thick. Spread creamy peanut butter on top and roll up pinwheel style. Let candy sit about 20-30 minutes before cutting.

**Tammy's Tip: Roll out while it is just out of mixer, so it is easy to mold. Use sides of scraper to loosen candy from surface while rolling. Let it sit before slicing and wipe blade clean for cleaner candy spirals.**

Store in an airtight container until ready to serve. Candy will keep for 2 weeks in the refrigerator.