

Maine Potatoe Judge Cake (Grit)

1 c butter

2 c sugar

4 eggs separated

1 c grated raw potatoe

1/2 c chopped almonds

Grated rind of lemon

2 1/2 c sifted flour

1/2 tsp salt

3 1/2 tsp baking powder

1 tsp allspice

1/2 c milk

2 sq melted choc.

Cream butter & sugar till light & fluffy. Add egg yolks & potatoe. Beat vigorously. Sift tog flour, salt, baking pow & allspice (Dredge nuts in flour mix)

Add dry ingredients alternately \bar{c} milk to butter
mixture. Beat well. Add melted choc, lemon rind &
nuts. Blend. Carefully fold in beaten egg whites.
(Stiff but not dry) Pour into well oiled, lightly
floured 13 x 9 x 2" pan. Bake 1 hour @ 325