

## Cardamom-Espresso Potato Cakes

**SPUDSTITUTION:** This recipe replaces traditional sour cream with potatoes!

This coffee cake has a decadent coffee flavour and is moist and sweet with the addition of potatoes and fruit. To garnish, drizzle with glaze [1 cup (250 mL) icing sugar mixed with 4 tsp (20 mL) milk or cream] or simply sprinkle with icing sugar.

### Filling

1/3 cup (75 mL) packed brown sugar  
3 tbsp (45 mL) chopped pecans  
2 tbsp (25 mL) each: dried cherries, dried blueberries  
2 tbsp (25 mL) diced dried apricots  
1/4 tsp (1 mL) ground cardamom

### Muffins:

1-3/4 cups (425 mL) all-purpose flour  
2 tsp (10 mL) baking powder  
1 tsp (5 mL) baking soda  
1/2 tsp (2 mL) cardamom  
1/4 tsp (1 mL) salt  
3/4 cup (175 mL) butter, softened  
3/4 cup (175 mL) packed brown sugar  
3 eggs  
1 tbsp (15 mL) vanilla  
2 tsp (10 mL) instant espresso powder or coffee granules  
1 cup (250 mL) mashed Ontario potatoes, cooled

Filling: In bowl, combine sugar, pecans, cherries, blueberries, apricots and cardamom; set aside.

In bowl, whisk together flour, baking powder, soda, salt and cardamom.

In large bowl, beat together butter and brown sugar until fluffy. Beat in eggs, one at a time, beating well after each addition. In small bowl, combine vanilla and espresso powder. Add to butter mixture. Alternately beat in flour mixture and mashed potato making 3 additions of flour and 2 of potato until smooth and well combined. Spoon 2/3rds of the batter among 10 greased yorkshire pudding pans or 6 greased mini bundt pan and sprinkle with filling mixture. Spoon remaining batter over top, spreading evenly.

Bake in 350 F (180 C) oven 20 minutes or until cake tester inserted in center comes out clean.

Per each of 12 servings: 300 calories, 4 g protein, 14 g fat, 40 g carbohydrates, 1 g fibre, 380 g sodium

