

Potato Candy

Ingredients

- ½ cup (105 g) plain mashed potatoes
- ½ cup (113 g) salted butter softened
- 6-7 cups (800-910 g) powdered sugar plus additional for dusting
- 2 teaspoons vanilla extract
- Nutella or creamy peanut butter

Preparation

1. With an electric mixer, mix together mashed potatoes, butter, and 1 cup of sugar.
2. Then, 1 cup at a time, add in your remaining powdered sugar. Mix well between additions.
3. When there is 1 cup left, check the consistency. Add more to make it moldable and not sticky.
4. Make a well in the middle of your mixture, and add vanilla. Mix until combined.
5. Cover and refrigerate for 30-60 minutes.
6. Dust your pastry mat or counter with generous amounts of powdered sugar then
7. Divide the dough in two and place one half on the dusted surface, then dust the top of it.
8. Use a rolling pin to roll dough out into a rectangle about ¼ inch thick. Use your fingers to shape it into an 8.5x11 rectangle. If your dough is too sticky or falling apart, you may need to add more sugar, or re-shape it into a ball, and start over.
9. Spread your filling of choice on the rolled out dough. Make sure you leave a long edges free from filing.
10. Starting with the long side, gently roll like a cinnamon roll.
11. With a sharp knife, cut small slices of your candy. Set them on a parchment paper and reshape to circles if your dough was not cold enough.
12. Allow them to firm up for 30 minutes before serving, or store in an airtight container in the refrigerator for about a week.