



Comal Pecan Farm

Enjoy our family recipes from Deep in the heart of Texas!



231 High Creek Road
New Braunfels, Texas 78132

[\(210\)-401-1927](tel:(210)401-1927)

German Potato Cake Recipe

Cake Recipe

Cake Ingredients (checklist)

- ☐ 1 c. butter
- ☐ 2 c. sugar
- ☐ 4 egg yolks
- ☐ 1/2 c. cocoa
- ☐ 1 c. hot, coarsely mashed potatoes, unseasoned
- ☐ 3/4 c. sweet milk
- ☐ 1 Tbsp. vanilla
- ☐ 2 c. flour
- ☐ 1 tsp. baking powder
- ☐ 4 egg whites, stiffly beaten
- ☐ 1/2 c. chopped pecans

Cake Directions

1. Preheat Oven to 350° F.
2. Cream together butter, sugar, egg yolks and cocoa.
3. Using wire whisk, blend in potatoes.
4. Alternating with milk, add flour, soda and baking powder, blend well.
5. Fold in beaten egg whites.
6. Add pecans that have been coated with part of flour.
7. Prepare 3 (9-inch) layer cake pans.
8. Pour batter into pans and bake at 350° for 30 minutes.



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German Potato Cake Orange Filling:

Filling Ingredients (checklist)

- ☐ 1 c. sugar
- ☐ 1/4 c. cornstarch
- ☐ 1 tsp. grated orange peel
- ☐ 1-1/4 c. orange juice
- ☐ 2 egg yolks
- ☐ 1/4 tsp. yellow food coloring

Filling Directions

1. Combine sugar, cornstarch and orange peel in saucepan.
2. Add 1 cup orange juice.
3. Cook, stirring constantly over medium heat until mixture thickens and becomes clear.
4. Add to filling, beating constantly.
5. Cook for 2 minutes then cool.
6. Spread cooled filling between cake layers.
7. Use egg white icing to frost cake.

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Prep Time: 60 minutes

Cook Time: 30 minutes

Yield: 1 Cake