



Irish Potato Candy

1 large cold baked potato

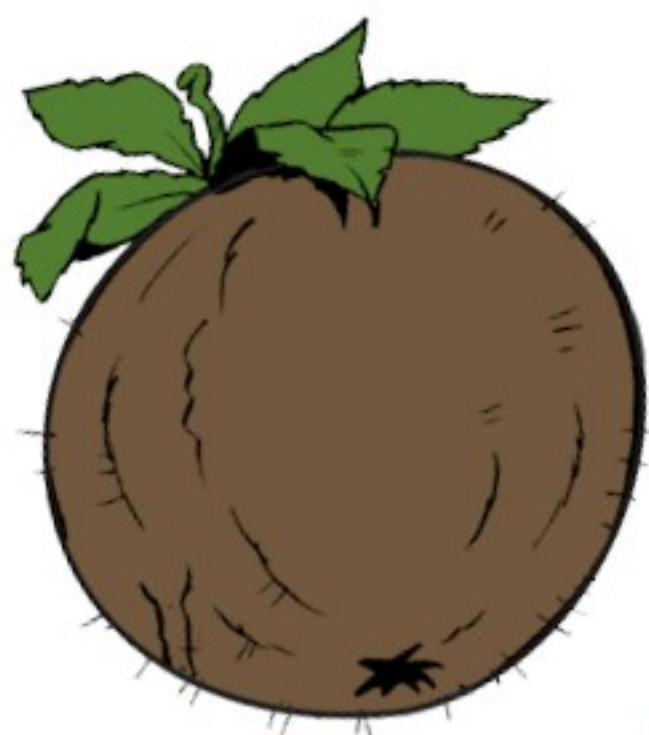
Pinch of salt

2 tablespoons butter

1 teaspoon vanilla extract

4-5 cups powdered sugar

5 cups sweetened coconut flakes



Peel the potato and place it in a mixing bowl and then mash it with salt and butter. Mix in the vanilla extract and 4 cups of sugar. The mixture should be very stiff. If it isn't, add more sugar. Lay out a large piece of waxed paper on the counter. Sprinkle half of the coconut over the waxed paper and then add the potato mixture. Mix together by rolling a teaspoon full of batter until it has all been mixed in. Shape the remaining coconut and chill the finished candies until ready to serve them. Makes about 4 dozen.

