



Potato cake with marmalade

15'
Hands on

65'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 250 g gluten-free flour, + extra for the baking pan
- 250 g butter, at room temperature + extra for the baking pan
- 250 g potatoes, peeled and cut into 3 cm pieces
- 1 tablespoon(s) milk
- 250 g brown sugar
- 1 tablespoon(s) [vanilla extract](#)
- 4 eggs, medium
- 1 tablespoon(s) baking powder, gluten-free
- 300 g [strawberry jam](#)
- 2 tablespoon(s) ground coconut
- 40 g pistachios

Διατροφικός πίνακας

Nutrition information per portion

610 Calories (kcal)	26.0 Total Fat (g)	15.0 Saturated Fat (g)	84.0 Total Carbs (g)
31%	37%	75%	32%
59.0 Sugars (g)	6.0 Protein (g)	4.4 Fibre (g)	0.53 Sodium (g)
66%	12%	18%	9%

Method

- Preheat oven over 180° C (350* F) Set to Fan.
- Grease a 20x30 cm [baking pan](#) with butter and dust it with flour and set it aside (use a gluten-free flour).
- Boil the potatoes in a [pot](#) for 20 minutes until they are completely soft. Strain and transfer to a [bowl](#).
- Press them with a fork to turn them into a mash. Add the milk to the bowl and mix.
- In a mixer's bowl, beat the sugar and butter with the whisk attachment for 3-4 minutes on high speed until the mixture is fluffy and the ingredients are homogenized.
- Lower speed and add the vanilla extract and the eggs one by one waiting for each egg to be incorporated before adding the next.
- Add the flour, baking powder and the potato mash.
- Mix using a [silicone spatula](#) and pour the mixture into baking pan.
- Smooth the surface and bake for 45 minutes.
- Remove from oven, set aside to cool and spread [marmalade](#) over the top of the cake.
- Sprinkle with coconut and finely chopped pistachio nuts.
- Set on a [rack](#) to completely cool. [Cut](#) into slices and [serve](#).