

TIM FARMER'S COUNTRY KITCHEN

POTATO CANDY

1/2 cup cooked potatoes

1 teaspoon heavy cream

1 teaspoon vanilla

Salt

32 ounces powdered sugar

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8-16 ounces of peanut butter

In bowl, mix together first 4 ingredients. Slowly add powdered sugar, a little at a time and mix between each addition. Keep adding until “dough” starts to form and all sugar is used. Roll out into a thin layer on wax paper and spread peanut butter from edge to edge. Using wax paper, start to roll the dough as tight as possible. Once rolled, cover in wax paper and place in fridge to harden for 30+ minutes. Slice before serving. (Can keep in fridge for 2 hours, or leave in roll and freeze until using)

