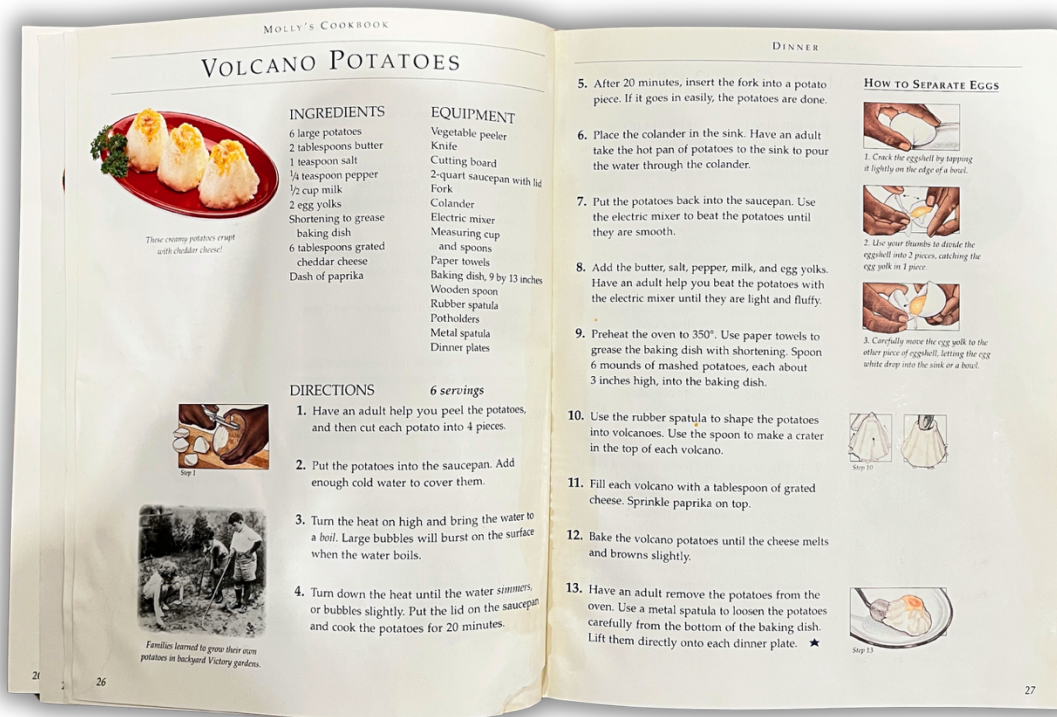


Molly's Volcano Potatoes



Ingredients:

- 6 large potatoes
- 2 tablespoons butter
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ cup milk
- 2 egg yolks
- Shortening to grease baking dish
- 6 tablespoons grated cheddar cheese
- Dash of paprika

Directions:

1. Have an adult help you peel the potatoes, and then cut each potato into 4 pieces.

5. After 20 minutes, insert the fork into a potato piece. If it goes in easily, the potatoes are done.
6. Place the colander in the sink. Have an adult take the hot pan of potatoes to the sink to pour the water through the colander.
7. Put the potatoes back into the saucepan. Use the electric mixer to beat the potatoes until they are smooth.
8. Add the butter, salt, pepper, milk, and egg yolks. Have an adult help you beat the potatoes with the electric mixer until they are light and fluffy.
9. Preheat the oven to 350°. Use paper towels to grease the baking dish with shortening. Spoon 6 mounds of mashed potatoes, each about 3 inches high, into the baking dish.
10. Use the rubber spatula to shape the potatoes into volcanoes. Use the spoon to make a crater in the top of each volcano.
11. Fill each volcano with a tablespoon of grated cheese. Sprinkle paprika on top.
12. Bake the volcano potatoes until the cheese melts and browns slightly.
13. Have an adult remove the potatoes from the oven. Use a metal spatula to loosen the potatoes carefully from the bottom of the baking dish. Lift them directly onto each dinner plate. ★

HOW TO SEPARATE EGGS



1. Crack the eggshell by tapping it lightly on the edge of a bowl.



2. Use your thumbs to divide the eggshell into 2 pieces, catching the egg yolk on 1 piece.



3. Carefully move the egg yolk to the other piece of eggshell, letting the egg white drop into the sink or a bowl.



Step 10



Step 13

7. Put the potatoes back into the saucepan. Use the electric mixer to beat the potatoes until they are smooth.
8. Add the butter, salt, pepper, milk, and egg yolks. Have an adult help you beat the potatoes with the electric mixer until they are light and fluffy.
9. Preheat the oven to 350 degrees. Use paper towels to grease the baking dish with shortening. Spoon 6 mounds of mashed potatoes, each about 3 inches high, into the baking dish.
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12. Bake the volcano potatoes until the cheese melts and browns slightly.
13. Have an adult remove the potatoes from the oven. Use a metal spatula to loosen the potatoes carefully from the bottom of the baking dish. Lift them directly onto each dinner plate.

Athan, Polly, Molly McIntire, and Susan Mahal. 1994. *Molly's Cookbook : A Peek at Dining in the Past with Meals You Can Cook Today*. 1st ed. Middleton, WI: Pleasant Co.