

**Shikoladnaye
Kartoshka
(Chocolate
Potatoes)**

**Alyssa Swanson and
Cory Baxes**

Background

- Loved for its nostalgia
- Created to use unsold pastries
- Main ingredients
 - Cookie crumbs
 - Condensed milk
 - Butter
- During Soviet Union era...
 - Food rationing
 - Kitchen leftovers
 - Bread crumbs & cake scraps



How to Make - Ingredients

- 8 oz Nilla Wafers
- 1/2 cup of pecans or walnuts (plus more for rolling)
- 1/2 a cup cocoa powder (plus more for rolling)
- 1/4 cup of powdered sugar (plus more for rolling)
- 1 stick room temperature butter
- 1 can sweetened condensed milk



*****Contains Nuts*****

How to Make - Step 1

Pulse Nilla Wafers in a blender until they resemble small crumbs or place into a plastic baggie and pound it with a rolling pin.



How to Make - Step 2

Crush walnuts or pecans using the same technique as the Nilla Wafers or chop with a knife and add to Nilla Wafers.



How to Make - Step 3

Add powdered sugar and cocoa powder to Nilla Wafers and nuts.



How to Make - Steps 4 - 6

Whip a stick of room temperature butter using an electric mixer until light and fluffy.

Then add in the national Russian treasure...condensed, sweetened, milk.

Whip until light and fluffy and combined, about 2 minutes.



How to Make - Step 7

Add butter mixture into the cookie and cocoa mixture and fold. If the mixture sticks to your hands easily, refrigerate for an hour before proceeding.



How to Make - Step 8

Set-up 3 bowls. In each place either cocoa powder, crushed pecans or walnuts, or powdered sugar.



How to Make - Step 9

Roll the dough in your hands into little log shapes. You want them about 3 inches long. Then roll the log into one of the 3 bowls you set up in the previous steps.



How to Make - Step 10

Place into mini muffin cups or displayed on a platter. Refrigerate for at least one hour and up to 24 hours to prior to serving.



Recipe Variations

- Cocoa powder → Chocolate potatoes
- Sunflower seeds → Chocolate hedgehogs
- Shredded coconut/powdered sugar → Chocolate snowballs
- Powdered sugar/chocolate sprinkles/nothing → Chocolate *kolbassa*

Recipe

makes

30

cookies



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- 1 stick room temperature butter
- 1 can sweetened condensed milk

Directions

1. Pulse Nilla Wafers in a blender until they resemble small crumbs or place into a plastic baggie and pound it with a rolling pin.
2. Do the same with your walnuts or pecans and add to Nilla Wafers.
3. Add in your powdered sugar and cocoa.
4. In an electric mixer, fitted with a paddle attachment, whip a stick of room temperature butter until light and fluffy.
5. Then add in the national Russian treasure...condensed, sweetened, milk.
6. Whip until light and fluffy and combined, about 2 minutes.
7. Add into the cookie and cocoa mixture and fold.
8. Set-up 3 bowls. In each place either cocoa powder, crushed pecans or walnuts, or powdered sugar.
9. Roll the dough in your hands into little log shapes. You want them about 3 inches long.
10. Place into mini muffin cups or displayed on a platter. Refrigerate for at least one hour and up to 24 hours to prior to serving.

Let's Eat!