

Sweet Potato Pound Cake

If you can't tell, we really enjoy cooking around here. The main reason is because we like to eat, but we also don't like wasting our resources. In fact, we came across this recipe trying to find another way to use our fresh sweet potatoes and decided it was a keeper.

Ingredients

Cake

1 ½ cups butter
¾ cup brown sugar
4 eggs
1 ½ cups sour cream
1 ½ cups sweet potato puree
1 tablespoon vanilla
3 cups flour
¼ teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon ground ginger
1 teaspoon baking soda
2 teaspoons baking powder
½ teaspoon salt

Maple Brown Sugar Sauce

1 cup brown sugar
1 cup chopped pecans
½ cup butter
¼ cup maple syrup
½ cup heavy cream



Nana's Kitchen
Made With Love and Purpose

Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Prepare Bundt pan with oil and flour.
- ❖ Cream butter and brown sugar.
- ❖ Mix in eggs one at a time.
- ❖ Stir in sour cream, sweet potato puree, and vanilla. Mix until smooth.
- ❖ In a separate bowl, mix your dry ingredients: flour, nutmeg, cinnamon, ginger, baking soda, baking powder, and salt.
- ❖ Fold in dry ingredients to your wet ingredients.
- ❖ Pour batter into your prepared Bundt pan.
- ❖ Bake 50-60 minutes or until toothpick comes out clean.
- ❖ While your cake is baking, make your sauce. Place all ingredients into a saucepan, and cook on low until sugar is melted and it resembles a caramel sauce. Now, your sauce is ready. Set it aside until your cake is ready.
- ❖ Once your cake is done, turn it out onto a wire rack.
- ❖ Pour sauce over your hot pound cake. (It may need to be reheated.)

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8