



Sweet Potato Pound Cake

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2 hrs

Description

This sweet potato pound cake is excellent for the holiday season. It's a light and finely textured cake.

Ingredients

- 2 cups white sugar - 1 cup butter
- softened - 2 cups cooked and mashed sweet potatoes - 1 teaspoon vanilla extract - 4 large eggs - 3 cups all-purpose flour - 2 teaspoons baking powder - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon baking soda - $\frac{1}{2}$ teaspoon ground nutmeg - $\frac{1}{4}$ teaspoon salt - 1 cup sifted confectioners' sugar - 5 teaspoons orange juice - 2 tablespoons grated orange zest

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch tube or Bundt pan. Make cake: Cream sugar and butter in a large bowl with an electric mixer on medium speed until light and fluffy. Mix in mashed sweet potatoes and vanilla until well blended. Add eggs
2. one at a time
3. mixing well after each addition. Sift together flour
4. baking powder
5. cinnamon
6. baking soda
7. nutmeg
8. and salt in a separate bowl; beat into potato mixture on low speed until combined. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the cake comes out clean
9. about 1 hour and 20 minutes. Cool cake for 20 minutes in the pan
10. then invert onto a serving plate. Make glaze: Stir together confectioners' sugar with 3 to 5 teaspoons orange juice in a small bowl until a drizzling consistency is reached. Spoon glaze over warm cake and sprinkle with orange zest.