

Sweet Potato Pound Cake



Rated:



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Servings: 14

"A light, fine textured cake. Excellent for the holiday season."

Ingredients:

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

Directions:

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together flour, baking powder, cinnamon, baking soda, nutmeg and salt. Set aside.
- 2 In large mixing bowl, cream butter and sugar until light and fluffy. Add mashed sweet potatoes and vanilla. Beat until well blended. Add eggs, one at a time (the batter will look curdled). Add flour mixture to potato mixture. Beat on low until combined.
- 3 Pour batter into 10 inch tube pan. Bake at 350 degrees F (175 degrees C) for about 1 hour and 20 minutes, or until a wooden toothpick inserted into cake comes out clean. Cool cake for 20 minutes in the pan, then invert onto serving plate.
- 4 To make the glaze: in a small bowl, combine confectioners' sugar with 3 to 5 teaspoons orange juice to achieve drizzling consistency. Spoon over warm cake and sprinkle with orange zest if desired.