

I love sweet potatoes in the fall. Sharon has some beautiful ones in the market right now so take advantage. This cake is an fabulous way to get more sweet potatoes into your daily menu. I baked mine ahead of time as I was worried that if I boiled them I might add too much water to the cake batter. Bet you can't make just one!

Sweet Potato Cake with Bourbon (or apple cider) Bundt Cake
Source: Martha Stewart

Ingredients

1 1/2 cups firmly packed dark brown sugar
1/3 cup unsalted butter, softened, plus more for pan
2 large eggs
1 cup cooked sweet potato
1 teaspoon pure vanilla extract
2 3/4 cups all-purpose flour
3/4 cup milk
1/3 cup bourbon or apple juice
1 tablespoon baking powder
1 teaspoon pumpkin pie spice
3/4 teaspoon salt
Nonstick cooking spray with flour
3 tablespoons chopped pecans
Bourbon Syrup

Directions

Step 1

Preheat oven to 325 degrees.

Step 2

In the bowl of an electric mixer fitted with the paddle attachment, mix together brown sugar, butter, and eggs until very light and fluffy. Add sweet potato and vanilla; beat to combine. Add flour, milk, bourbon, baking powder, pie spice, and salt; mix until just incorporated. Lightly spray a 10 or 12 cup Bundt pan with cooking spray. Sprinkle bottom and up sides of the pan with pecans. Pour in cake batter.

Step 3

Bake until a toothpick inserted in the center of the cake comes out clean, 50 to 60 minutes. Let cool 10 minutes. Remove from pan; cool completely on wire rack. Brush cake with bourbon syrup. Serve cake slices with any remaining syrup.

Bourbon Syrup

1 cup sugar
1/2 teaspoon pure vanilla extract
1 teaspoon unsalted butter

2 tablespoons bourbon

Directions

In a small saucepan, bring sugar and 1/2 cup water to a boil. Cook 5 minutes. Add butter, vanilla, and bourbon. Cook until syrupy, about 5 minutes.