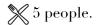


Sweet Potato Cake

Gâteau à la patate douce!







1 hr 15 mins total time Super easy



INGREDIENTS

- 3 large eggs
- 3/4 cup (170 g) of melted butter
- 10 cups (1 kilo) of cooked sweet potatoes cubed
- 1 cup (180 g) sugar

- 2-3 tablespoons of rum (optional)
- 1 tablespoon of vanilla
- ½ teaspoon of cinnamon

*I like to double this recipe as the proportions are small.



DIRECTIONS

- Sweet potatoes: Peel, cut into 1-2 inch cubes, and steam them until they are well cooked and a fork slips through them.
- 2. Melt the butter on the stove.
- 3. Preheat oven to 350°F.
- 4. When the sweet potatoes are finished cooking add all of the ingredients together.
- 5. Mix the ingredients together for a good 3-5 minutes and make sure there are no small chunks of sweet potatoes. A blender works the best as it is fast and it gives a very smooth consistency.
- 6. Butter-well a baking dish and pour the batter in it.
- 7. Take a spatula, lightly smoothing over the surface. The batter should be less than an inch thick after smoothed out.
- 8. Sprinkle with cinnamon and place in the oven.
- Depending on the size of the baking dish it will cook for around 20 minutes.
 A fork will come out clean when finished.
- 10. This cake tastes best when it sits for a few hours in the frig. Serving it cold brings out all of the flavors.
- II. Serve with some whip cream or vanilla ice cream and enjoy!



Bon Appetit