

Sweet Potato Cake

Gâteau à la patate douce!

 5 people.  30 mins prep time  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
- 1/2 teaspoon of cinnamon

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



DIRECTIONS

1. 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.
9. 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.
11. Serve with some whip cream or vanilla ice cream and enjoy!

Bon Appetit!
Emilie Anne 

