

## **Sweet Potato Pound Cake (modified recipes from Pinterest)**

1 cup Butter (softened)  
2 cups Sugar  
4 eggs  
2 1/2 cups Sweet potatoes, cooked and mashed (I used a 24 oz. can of yams, reserve liquid)  
2 tsp Lemon extract  
1 tsp Vanilla extract  
1 tbsp. Molasses  
2 tsp Baking powder  
1 tsp Baking soda  
2 tsp Cinnamon  
3 cups Flour (Pillsbury GF Flour)  
1/2 tsp Nutmeg  
1/2 tsp Salt

Preheat oven 350 degrees

Prepare cake pan with cooking spray (my pans don't require flour) and set aside

In a large bowl cream the butter and sugar until blended well and fluffy using a hand or stand mixer.

Add eggs one at a time and mix well before adding the next egg.

Mix in mashed sweet potatoes, molasses and extracts. Blend well.

In a separate bowl add remaining ingredients and whisk to combine.

Add half of the flour mixture to your batter.

Use some of the liquid from the yams to thin out the batter. Blend well.

Add the remaining flour mixture to your batter, using liquid from yams to thin out batter.

Batter should be on the thinner side of thick, but not chunky nor runny (thicker than your average cake batter).

Put batter into pans and bake for 1 hour 15 minutes (75 minutes). Test cake after 70 minutes and if toothpick comes out clean, remove the cake from the oven. If not, let it cook for the remaining 5 minutes. Do not over bake.

Let cake cool in pan for 8-10 minutes and then remove from pan and allow cake to cool down on a wire rack. Do not try to cut this cake while it is warm, it will fall apart.

Notes: Feel free to add chopped nuts (dust with flour before adding) to batter if you like them.

Adjust spices to get the taste that you like. I doubled the cinnamon and added molasses (from the original recipe) to get the taste I was looking for (yes, I taste my batter). Make it your own.