



Autumn Harvest Sweet Potato Spice Flan Cake

2011 Sweet Rewards Recipe Contest Grand Prize Winner

Ingredients:

3/4	Cup
Jarred Caramel Topping	
1/2	Tablespoon Imitation Rum or Brandy Extract (Optional)
1	Can Louisiana Cut Sweet Potatoes in light syrup
18.25 oz.	Package Spice Cake Mix
1 & 1/3	Cup Water
2	Tablespoon Canola Oil
7	Eggs, divided
1 - 8 oz.	Cream Cheese, softened, cubed
1	Teaspoon Pumpkin Pie Spice
2/3	Cup Sweetened Condensed Milk
2/3	Cup Evaporated Milk
1/4	Cup Chopped Pecans, toasted

Instructions:

Heat oven to 350. Spray a 15 cup capacity Bundt pan with non-stick cooking spray with flour. Place caramel topping into a small bowl. Stir in rum or brandy extract, if desired; pour into bottom of prepared pan. Place sweet potatoes and reserved syrup into a food processor bowl, fitted with a metal blade and process until pureed smooth. Place cake mix, 1/2 C. sweet potato puree, water, canola oil and 3 eggs into large mixing bowl and blend with electric mixer until moistened. Beat with mixer on medium speed for 2 minutes. Pour cake batter into cake pan over caramel topping. To make the flan layer, place softened cream cheese cubes into a food processor bowl, fitted with a metal blade. Process until smooth. Add remainder of sweet potato puree and pumpkin pie spice and process for about 15-20 seconds until combined. Pour condensed and evaporated milks into processor bowl and process carefully until mixture is smooth, pulsing at first so the mixture doesn't splatter. Add remaining 4 eggs, one at a time, processing only until combined and mixture is smooth. Spray a sheet of aluminum foil with cooking spray and cover the pan TIGHTLY with the foil - very important! Place the covered Bundt pan, fluted part down, into a larger pan with at least 2-inch sides and place on oven rack. Pour very hot water (heated to just below boiling) around Bundt pan about 1/2 inch from the top of pan. Bake for 2 hours. Remove Bundt cake from pan of water and allow to cool for 15 minutes. Remove the aluminum foil and invert cake onto a large platter. Cool completely at room temperature. Sprinkle pecans over top of flan cake. Refrigerate until thoroughly chilled.

Cook Time: 3.5 Hours

Categories:

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Nuts Ingredients

Credits:

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