



Sweet Potato Cake with Honey Swiss Buttercream

2013 Sweet Rewards Recipe Contest – First Place, Professional

Ingredients:

- 2 cups cake flour
- 1 tablespoon baking powder
- 2 teaspoons baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves
- $\frac{1}{4}$ teaspoon salt
- 2 cups sugar
- 4 large eggs, separated at room temperature
- $1\frac{1}{4}$ cups vegetable oil
- 2 cups mashed sweet potato

Honey Swiss Buttercream:

- $1\frac{1}{2}$ cups sugar
- 6 large egg whites, at room temperature
- 3 tablespoons honey
- 2 cups unsalted butter, softened
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon vanilla extract

Instructions:

Preheat oven to 350°. Line a 12x18-inch cake pan with parchment paper, and spray with nonstick baking spray with flour. In a large bowl, sift together cake flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt. In a separate bowl, add sugar, egg yolks, and oil; whisk until well combined. Add mashed sweet potato and vanilla to sugar mixture; whisk to combine. Add sugar mixture to flour mixture, and whisk until smooth. In the bowl of a stand mixer fitted with a whisk attachment, beat egg whites at high speed until stiff peaks form. Fold egg whites into cake batter in 3 additions. Pour into prepared pan, and bake until lightly browned and a wooden pick inserted in the center comes out clean, about 45 minutes. Let cool completely in pan on a wire rack. Top cake with Honey Swiss Buttercream and serve.

Honey Swiss Buttercream:

Prepare a double-boiler. In the double boiler bowl, add sugar, egg whites, and honey; whisk gently to combine. Whisk mixture slowly but continuously over simmering water until a candy thermometer reads 140°. Remove from heat, and beat on high speed with an electric mixer until cool, about 15 minutes. The bowl should feel cool to the touch. Reduce speed to low, and add butter, 1 tablespoon at a time until combined, scraping down the sides of bowl with a rubber spatula as needed. Increase speed to medium, and beat until a smooth buttercream forms, scraping down the sides of bowl with a rubber spatula as needed, about 15 minutes. Add salt and vanilla; mix until combined. Use immediately.

Servings: 24 servings

Credits:

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