Sweet Potato Cake with Sweet Potato Coconut Frosting
2010 Sweet Rewards Recipe Contest – First Place, Dessert

Ingredients:

2 cups plus 2 tablespoons all-purpose flour, divided
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 cup chopped pecans
1 cup mashed Louisiana sweet potatoes (from 49 oz. can in syrup, drained)
1 1/2 cup granulated sugar
3/4 cup vegetable oil or canola
3 eggs
1 cup buttermilk

Coconut Pecan Sweet Potato Frosting:
1 egg, slightly beaten
2/3 cup sugar
1/2 cup mashed Louisiana sweet potatoes (from 49 oz. can in syrup, drained)
2/3 cup evaporated milk
1/4 cup butter or margarine
1 1/3 cups flaked coconut
1/2 cup chopped pecans

Instructions:

Heat oven to 350F. Grease and lightly flour two 8x1 1/2-inch or 9x1 1/2-inch round baking pans. Combine 2 cups flour, baking soda, salt and cinnamon; set aside. In a small dish toss pecans in remaining 2 tablespoons flour; set aside.
In a large mixing bowl beat mashed sweet potatoes, sugar and oil with an electric mixer on medium speed for 30 seconds. Add eggs one at a time, beating 30 seconds after each. Add dry mixture and buttermilk alternately to beaten mixture beating on low speed after each addition until just combines. Stir in flour/pecan mixture. Pour batter into prepared pans. Bake in 350F oven 30 to 35 minutes or until wooden toothpick comes out clean. Cool on wire racks for 10 minutes. Remove from pans; cool thoroughly on wire racks.

Frosting:
In a medium saucepan combine egg, sugar and sweet potatoes. Stir in milk and butter or margarine. Cook and stir over medium heat about 12 minutes or until thickened and bubbly. Remove from heat; stir in flaked coconut and pecans. Cover and cool.

Credits:
Jean Gottfried
Upper Sandusky, OH