



SWEET POTATO CRUMB CAKE



Serves 14 Preparation time 1 hour Cook time 1 hour

Cake Ingredients

- 4 large eggs, room temperature, whites and yolks separated
- 2 cups granulated sugar
- 1 cup vegetable oil
- 2 large sweet potatoes, roasted, or canned
- 1/3 cup hot water
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon salt

Directions

Preheat oven to 350 °F. Line a 9x13 inch pan with greased foil or parchment paper.

In a medium bowl, whisk flour, brown sugar, granulated sugar and cinnamon. Slowly add melted butter and whisk until crumbs are formed. The mixture will look wet, but it's supposed to look that way. Set aside.

In a stand mixer or large bowl with a hand mixer fitted with a whisk attachment, beat the egg whites on high speed until stiff peaks form. Transfer the egg whites to a small bowl and chill until ready to use.

After cleaning your stand mixer or large bowl switch to the paddle attachment. Beat the granulated sugar and oil on medium-high speed until combined. Add the egg yolks 1 at a time, combining well after each addition and scraping down the sides of the bowl as needed. Add the sweet potatoes, hot water and vanilla. Beat for another 3-4 minutes.

Turn the mixer to the lowest speed and carefully add the flour, baking powder, cinnamon, cloves, salt, baking soda and nut meg. Mix until the batter is just combined. Do not over mix. Gently fold in the chilled egg whites using a wooden spoon.

Pour half the batter into the prepared greased pan. Top with half of the streusel. Repeat with remaining batter and streusel. Bake for 55-65 minutes or until a toothpick comes out moist but mostly clean. Let cool in the pan. Serve warm or room temperature. Store tightly covered at room temperature for up to 3 days.

Streusel Ingredients

- 3/4 cup all-purpose flour
- 3/4 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 tablespoon ground cinnamon
- 6 tablespoons unsalted butter, melted

Nutrition Facts

14 servings per container	
Serving size	1 piece (142g)
Amount Per Serving	
Calories	500
% Daily Value*	
Total Fat 22g	28%
Saturated Fat 6g	30%
<i>Trans</i> Fat 0g	
Cholesterol 65mg	22%
Sodium 360mg	16%
Total Carbohydrate 75g	27%
Dietary Fiber 2g	7%
Total Sugars 52g	
Includes 45g Added Sugars	90%
Protein 4g	8%
Not a significant source of vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	