Pecan Praline Sweet Potato Cake

INGREDIENTS

- Cake:
- 2 cups cooked sweet potatoes, mashed
- 1 3/4 cups all-purpose flour
- 1/2 cup sugar
- 1/2 cup brown sugar
- 2/3 cup buttermilk
- 1/2 cup vegetable or canola oil
- 2 eggs
- 3/4 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- Frosting:
- 1 cup powdered sugar
- 1/2-3/4 cup pecans, chopped
- 1/2 cup brown sugar
- 1/4 cup heavy cream
- 1/4 cup (1/2 stick) unsalted butter
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

PREPARATION

1. Preheat oven to 350º F and lightly grease an 8×8-inch baking dish.
2. In a medium bowl, whisk together flour, sugar, brown sugar, baking powder, cinnamon, nutmeg and salt.
3. In a large bowl or mixer, beat together eggs and sweet potato, then mix in oil, buttermilk and vanilla extract.
4. Gradually mix dry ingredients into wet ingredients and

stir until just incorporated.

5. Pour batter into greased baking dish and place in oven. Bake for 40-45 minutes, or until toothpick inserted in center comes out clean.
6. Remove cake from oven and let cool.
7. As cake cools, melt butter in a medium saucepan over medium heat, then stir in cream and sugar.
8. Bring mixture to a boil while stirring constantly, then remove from heat and whisk in powdered sugar.
9. Once smooth, stir in vanilla extract and salt. Fold in chopped pecans.
10. Let frosting cool 2-5 minutes, then pour over cake and let set.
11. Slice into squares and enjoy!