

SWEET POTATO APPLE SPICE CAKE WITH BROWN SUGAR PECAN ICING

Ingredients

2 1/2 c. all purpose flour

1 tsp Allspice

1 tsp Cloves

1 tsp Cinnamon

1 tsp Soda

1 tsp Salt

2 c Sugar

1 c Oil

2 Tsp Vanilla

3 Eggs

2 sweet potatoes (peeled & boiled...Drain then mash with 1/3 c brown sugar and 1/3 c flour)

2 cups Diced Apples (I used 2 green apples)

1 c chopped pecans

1/2 cup raisins

Directions

Sift together dry ingredients. Blend oil eggs and vanilla. Gradually stir into flour mixture.. Add Apples and nuts and sweet potato blend well

Mixture will be VERY stiff.

Batter will be too much for a regular size bundt pan and will over flow.. you will have to use a big tube pan or sponge cake pan

grease and dust with flour your pan... (I actually use BAKERS JOY it is easier and works great)

I shake a mixture of cinn and sugar heavily over before baking for a crust.. Bake 1 hour at 325-350

BROWN SUGAR PECAN ICING

1 cup powdered sugar

3/4 cup brown sugar

1/3 (more if you thin it out, good thick though) cup half and half

1/2 stick of butter

1/4 tsp vanilla extract

1/3 cup pecans

sift powdered sugar in mixing bowl and chopped pecans ..

in medium sauce pan stir brown sugar, half and half, and butter over medium low heat melting your butter and dissolving sugar.

Bring it to a boil keep stirring don't let it burn.. brown sugar burns easily. whisk for about 2 minutes then pour over the sugar pecan mixture whisk until smooth.

pour over cake with spoon will set fast so work quickly getting it to go where you want it to go.. will be a little thick but is goooooood.. you could have added more milk if you wanted it thinner... but in my opinion this way is perfect. Let cake set until icing is FIRM I let mine set over night... the cake is SUPER moist and will cut better anyway the next day... but you can eat that day if you can't wait..but I think it would be best made the night before..

SLICE and Enjoy! I made this up last night and I got GREAT reviews this morning at church.. so I will be making it again.

source:usrecipe.com