

# Sweet Potato Spice Cake

Printed from [www.practicalmagic.blog](http://www.practicalmagic.blog)

Prick

(you will need 1 C of the mashed flesh) with a fork 4 times to pierce the skin. Microwave it on high for about 10 minutes or until very tender. Allow to cool, remove the skin, mash it up with a fork and measure out 1 C of potato into a medium bowl and add

Mix well with a fork.

Toast

in a dry pan until fragrant and set aside. You will need half for the cake batter and half for the crumb topping. If not making the crumb, just toast 1/2 C pecans.

While waiting for the sweet potato to cool, make the crumb topping:  
Whisk together

Cut

Into the flour mixture until coarse crumbs form. Mix 1/2C of the pecans in and refrigerate until needed.

Preheat oven to 350°F and grease a loaf tin or a 9-inch springform pan.

In a large bowl, whisk together

Add 1/2 C pecans to the flour mixture and stir to evenly distribute the nuts.

Add the sweet potato mixture to the flour mixture and fold in until just combined. Transfer the batter into the tin and cover with the crumble mixture. Bake for 50 to 60 minutes until a toothpick inserted into the cake comes out clean.

1 Large sweet potato

2 Eggs

1/2 C Vegetable oil

1/2 C Sour cream

1/2 C White sugar

1/2 C Brown sugar

1 C Pecan pieces

2/3 C All-purpose flour

1/3 C Sugar

1 t Ground cinnamon

Pinch Salt

3 oz. Cold, unsalted butter, sliced

1 1/2 C All-purpose flour

1 t Baking soda

1 t Baking powder

1 t Ground cinnamon

1/2 t Salt

1/4 t Ground cloves

1/4 t Grated nutmeg