



## Sweet-Potato Layer Cake with Orange-Cream Cheese Frosting

READY IN



45 min.

SERVINGS



12

CALORIES



830 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 3 cups cake flour
- ☐ 0.3 cup candied orange peel sliced
- ☐ 8 ounce cream cheese room temperature
- ☐ 0.7 cup cranberries dried
- ☐ 4 large eggs
- ☐ 1 cup brown sugar packed ()

- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger
- ☐ 2 tablespoons orange juice concentrate frozen thawed
- ☐ 7.8 cups powdered sugar sifted
- ☐ 2 pounds sweet potatoes and into ( 3 medium)
- ☐ 0.5 teaspoon salt
- ☐ 3 tablespoons sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup vegetable oil
- ☐ 0.7 cup walnut pieces toasted chopped

## Equipment

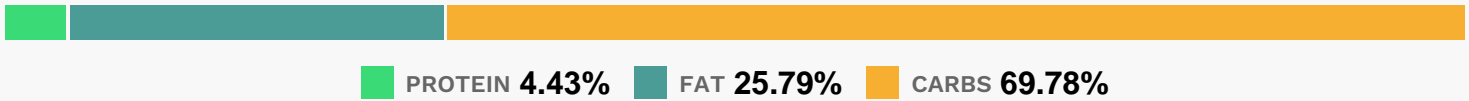
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ sieve
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 400°F. Pierce potatoes with fork; place on small baking sheet. Roast potatoes until soft, about 1 hour. Cool, peel, and mash potatoes. Measure 2 cups mashed potatoes; cool to lukewarm (reserve any remaining potatoes for another use). Reduce oven temperature to 350°F.
- ☐ Butter and flour two 9-inch-diameter cake pans with 2-inch-high sides; line pans with parchment. Sift flour and next 6 ingredients into medium bowl.
- ☐ Combine oil, 1 cup sugar, and brown sugar in large bowl; whisk until smooth.

- ☐ Whisk in eggs 1 at a time, then mashed sweet potatoes.
- ☐ Whisk in flour mixture in 3 additions. Stir in 2/3 cup walnuts and 2/3 cup cranberries. Divide batter between prepared pans.
- ☐ Bake cakes until tester inserted into center comes out clean, about 30 minutes. Cool cakes completely in pans on racks.
- ☐ Using electric mixer, beat cream cheese and butter in large bowl until fluffy. Beat in powdered sugar, scraping down bowl often. Beat in orange juice concentrate and vanilla.
- ☐ Cut around pan sides; turn out cakes. Peel off parchment.
- ☐ Place 1 cake layer, flat side up, on platter.
- ☐ Spread 3/4 cup frosting over. Top with second cake layer, flat side down.
- ☐ Spread remaining frosting over top and sides of cake.
- ☐ Combine orange peel, 3 tablespoons sugar, remaining 1/4 cup walnuts, and 1/4 cup cranberries in small bowl. Stir to coat with sugar.
- ☐ Transfer to sieve; sift off excess sugar.
- ☐ Sprinkle fruit and nut mixture decoratively atop cake. Chill until frosting sets, at least 2 hours. (Can be made 1 day ahead. Cover with cake dome; keep chilled.
- ☐ Let stand at room temperature 1 hour before serving.)

## Nutrition Facts



## Properties

Glycemic Index:28.26, Glycemic Load:24.83, Inflammation Score:-10, Nutrition Score:15.853043525115%

## Flavonoids

Cyanidin: 0.22mg, Cyanidin: 0.22mg, Cyanidin: 0.22mg, Cyanidin: 0.22mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.18mg, Myricetin: 0.18mg, Myricetin: 0.18mg, Myricetin: 0.18mg Quercetin: 0.31mg, Quercetin: 0.31mg, Quercetin: 0.31mg, Quercetin: 0.31mg

## Nutrients (% of daily need)

Calories: 829.73kcal (41.49%), Fat: 24.29g (37.38%), Saturated Fat: 10.26g (64.1%), Carbohydrates: 147.9g (49.3%), Net Carbohydrates: 143.8g (52.29%), Sugar: 108.95g (121.06%), Cholesterol: 101.42mg (33.81%), Sodium: 486.84mg

(21.17%), Alcohol: 0.06g (100%), Alcohol %: 0.03% (100%), Protein: 9.4g (18.79%), Vitamin A: 11318.34IU (226.37%), Manganese: 0.85mg (42.43%), Selenium: 20.9µg (29.85%), Fiber: 4.1g (16.4%), Phosphorus: 161.91mg (16.19%), Copper: 0.31mg (15.72%), Vitamin B6: 0.26mg (13.1%), Vitamin B2: 0.22mg (12.92%), Calcium: 124.84mg (12.48%), Vitamin B5: 1.21mg (12.07%), Potassium: 415.91mg (11.88%), Magnesium: 44.65mg (11.16%), Vitamin K: 10.12µg (9.63%), Vitamin E: 1.39mg (9.27%), Folate: 36.95µg (9.24%), Iron: 1.6mg (8.91%), Vitamin B1: 0.13mg (8.37%), Zinc: 1.05mg (7%), Vitamin C: 5.5mg (6.67%), Vitamin B3: 0.95mg (4.73%), Vitamin B12: 0.21µg (3.43%), Vitamin D: 0.48µg (3.17%)