



Thanksgiving Turkey Cake

 Gluten Free

READY IN



120 min.

SERVINGS



10

CALORIES



279 kcal

Ingredients

- 10 servings pepper black freshly ground
- 1 teaspoon sage fresh minced
- 1.5 teaspoons thyme sprigs fresh minced
- 2 medium garlic clove minced
- 1 pinch mace
- 2 pounds pd of ground turkey
- 0.3 cup catsup
- 1 teaspoon kosher salt as needed plus more
- 1 tablespoon brown sugar light packed

- 1.5 cups marshmallows mini
- 0.5 cup parmesan grated
- 0.3 cup parsley fresh italian finely chopped
- 1 cup oats
- 2 tablespoons soya sauce
- 1 pound sweet potatoes and into
- 10 servings butter unsalted for coating the pans
- 0.3 cup milk whole
- 0.3 cup worcestershire sauce
- 0.3 cup onion yellow finely chopped

Equipment

- bowl
- baking sheet
- sauce pan
- oven
- knife
- cake form
- potato masher
- kitchen thermometer
- spatula
- offset spatula
- steamer basket

Directions

- Heat the oven to 350°F and arrange a rack in the middle. Coat 2 (8-inch) cake pans with butter; set aside.
- Place all of the remaining ingredients in a large bowl and mix, using clean hands, until combined (don't squeeze or overwork). Divide the mixture evenly between the pans,

spreading it to the edges and smoothing out the top.

- Bake until cooked through and the cakes begin to pull away from the edges of the pans, about 25 minutes.
- Place a steamer basket in a large saucepan with a tightfitting lid.
- Add enough water to reach just below the basket; bring to a boil over high heat, then reduce the heat to low and gently simmer. Meanwhile, peel the sweet potatoes and cut them into 1-inch cubes. Once the water is simmering, place the cubes in the steamer basket, cover, and steam until the potatoes just give when pierced with a fork, about 20 to 25 minutes.
- Transfer the steamer basket with the potatoes to a plate; set aside. Discard the water in the saucepan.
- Place the milk and butter in the saucepan and heat over low heat until the butter has melted. Turn off the heat, add the reserved sweet potatoes and the brown sugar, measured salt, and mace or nutmeg, and mash with a potato masher until smooth. Taste and season with salt and pepper as desired; keep warm. To assemble: Arrange a rack in the lower third of the oven. Run a knife around the edge of the turkey cakes. Unmold one of the turkey layers and place it bottom-side up on an overturned 8-inch cake pan or in an ovenproof serving dish. With a long knife or offset spatula, evenly spread 1 1/4 cups of the mashed potatoes over the top of the cake, leaving a 1/2 -inch border (keep the remaining potatoes warm). Using the back of a clean spoon, spread the cranberry sauce evenly over the mashed potatoes. Using your hands, gently pack the stuffing in an even layer over the cranberry sauce, using one hand to keep any stuffing from falling off the side. Press gently on the stuffing to make sure it adheres to the mashed potatoes and cranberry sauce. Evenly spread another 1 1/4 cups of the mashed potatoes over the stuffing (keep the remaining potatoes warm). Unmold the second turkey layer and place it bottom-side up on top of the mashed potatoes.
- Transfer the cake pan or serving dish with the partially assembled cake to a baking sheet and bake until heated through, about 30 to 40 minutes (an instant-read thermometer should register 165°F).
- Remove from the oven and set aside.
- Heat the oven to broil. With a long knife or offset spatula, evenly coat the outside (but not top) of the entire cake with the remaining mashed potatoes (you may have a little left over). With a clean long knife or offset spatula, evenly spread all of the sweet potatoes on top of the cake. Arrange the marshmallows across the top and gently press them into the sweet potatoes. Return the baking sheet with the assembled cake to the oven and broil until the marshmallows are golden, about 1 to 2 minutes (watch closely so the marshmallows don't burn). Using two flat spatulas, carefully transfer the cake to a serving dish.

Serve immediately with gravy, if desired.

Nutrition Facts

PROTEIN 36.59% **FAT 25.28%** **CARBS 38.13%**

Properties

Glycemic Index:42.95, Glycemic Load:11.67, Inflammation Score:-10, Nutrition Score:21.670869806538%

Flavonoids

Apigenin: 3.24mg, Apigenin: 3.24mg, Apigenin: 3.24mg, Apigenin: 3.24mg Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg, Luteolin: 0.16mg Isorhamnetin: 0.27mg, Isorhamnetin: 0.27mg, Isorhamnetin: 0.27mg, Isorhamnetin: 0.27mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Myricetin: 0.25mg, Myricetin: 0.25mg, Myricetin: 0.25mg, Myricetin: 0.25mg Quercetin: 1.17mg, Quercetin: 1.17mg, Quercetin: 1.17mg, Quercetin: 1.17mg

Nutrients (% of daily need)

Calories: 278.64kcal (13.93%), Fat: 7.99g (12.29%), Saturated Fat: 4.07g (25.44%), Carbohydrates: 27.1g (9.03%), Net Carbohydrates: 24.67g (8.97%), Sugar: 10.53g (11.7%), Cholesterol: 64.78mg (21.59%), Sodium: 757.63mg (32.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 26.02g (52.03%), Vitamin A: 6820.27IU (136.41%), Vitamin B3: 9.5mg (47.49%), Vitamin B6: 0.93mg (46.3%), Copper: 0.8mg (40.24%), Selenium: 24.75µg (35.36%), Phosphorus: 321.97mg (32.2%), Manganese: 0.56mg (27.95%), Vitamin K: 26.63µg (25.36%), Magnesium: 68.8mg (17.2%), Potassium: 574.56mg (16.42%), Zinc: 2.25mg (15%), Vitamin B5: 1.31mg (13.08%), Iron: 2.11mg (11.73%), Vitamin B2: 0.19mg (11.35%), Calcium: 106.29mg (10.63%), Vitamin B1: 0.16mg (10.33%), Fiber: 2.44g (9.75%), Vitamin B12: 0.56µg (9.4%), Vitamin C: 5.39mg (6.53%), Folate: 20.89µg (5.22%), Vitamin D: 0.53µg (3.53%), Vitamin E: 0.5mg (3.36%)