

SWEET POTATO CAKE

Ingredients

2 ½ lbs. (3 medium) dark orange sweet potatoes

1 ½ cups sifted all-purpose flour

½ tsp salt

1 tsp ground cinnamon

1 tsp ground nutmeg

4 tsp double acting baking powder

2 cups dark brown sugar

½ cup melted butter

2 large eggs lightly beaten

2 tsp pure vanilla extract

½ cup raisins

1 cup canned coconut milk

Directions

Preheat oven to 350 F.

Lightly grease and flour a 13x9x2 inch cake pan.

Bring a large pot of unsalted water to a boil, add potatoes. Cover and boil until cooked through, about 45-50 minutes. Let potatoes cool and then peel and mash them.

Mix flour, salt, cinnamon, nutmeg and baking powder in a medium bowl and set aside. In a large mixing bowl mix sugar with butter until well blended. With a strong wooden spoon, stir in beaten eggs until creamy, about 1 to 2 minutes.

Mix in vanilla extract, mashed potatoes, raisins and milk.

Gradually stir in flour mixture until the batter becomes smooth and homogeneous. Pour into the prepared cake pan.

Bake in the middle of the preheated oven for 1 hour and 45 minutes.

A fine knife inserted in the center of the cake will remove a few small moist bits. Cool completely in the refrigerator before serving.

Serve at room temperature.