

SWEET-POTATO BOURBON BUNDT CAKE

FOR THE CAKE:

1 1/2 cups packed dark brown sugar
1/3 cup unsalted butter, softened,
plus more for pan
2 large eggs
1 cup cooked sweet potato
1 teaspoon pure vanilla extract
2 3/4 cups all-purpose flour
3/4 cup milk

1/3 cup bourbon or apple juice

1 tablespoon baking powder

1 teaspoon pumpkin pie spice

3/4 teaspoon salt

Nonstick cooking spray with flour

3 tablespoons chopped pecans

FOR THE ICING:

1 cup confectioners' sugar

1 to 2 tablespoons water

- 1 Heat the oven to 325 degrees.
- 2 In a large bowl, combine (using an electric mixer) brown sugar, butter, and eggs until light and fluffy. Then add the sweet potato and vanilla; keep beating. Next, incorporate the flour, milk, bourbon, baking powder, pie spice, and salt.
- 3 Take out your bundt pan and lightly spray with cooking spray.
- 4 Grab the chopped pecans and sprinkle the bottom and sides of the pan. Pour in the cake batter.
- 5 After about 50–60 minutes, poke a toothpick into the center of the cake. If it comes out clean, take the cake out of the oven and let rest for 10 minutes.
- 6 To make the yummy glaze, mix together the confectioners' sugar and water in a bowl until it makes a pourable, smooth consistency. Drizzle the glaze over the cooled cake (but be sure to have a pan or wax paper under the cake to catch the extra glaze!)
- 6 Time to eat!



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