



Sweet Potato Cake With Walnuts

The Cake

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| 4 Large Eggs | 1 Teaspoon ground cloves |
| 2 Cups all-purpose flour, sifted before measuring | 1/2 Teaspoon salt |
| 2 Cups of sugar | 1/2 Teaspoons ground ginger |
| 1 Cup of oil | 1/4 Teaspoons ground nutmeg |
| 2 Teaspoons of baking soda | 1 Pound of mashed sweet potatoes/yams* |
| 2 Teaspoons ground cinnamon | 1 Cup chopped walnuts or pecan pieces |

* Fresh red yams or 1 drained 29 oz. can of Princella or Glory yams

The Glaze

1/2	Cup sugar
1/3	Cup water
1/2	Teaspoon almond extract (Optional 1/2 teaspoon of Rum Extract) If you like the flavor of Rum and Almond you can increase to 1 teaspoon each.

To prepare the cake

Crack eggs in large mixing bowl, cover and let stand for 30 minutes until room temperature. Preheat oven to 350°. Meanwhile, sift flour with baking soda, cinnamon, cloves, salt, ginger, and nutmeg.

With electric mixer at high speed, beat eggs thoroughly. Add sugar and continue to beat until eggs are lemony in color and the mixture is light and fluffy. Gradually add oil and sweet potatoes, beating well after each addition to blend thoroughly. (I normally process the sweet potatoes and the oil in my food processor until smooth with no lumps, and then add the potato mixture to the egg and sugar mixture).

With electric mixer at low speed, beat in flour mixture, several spoonfuls at a time, beating only until flour is moistened. Add nuts and then pour into a 10-inch tube pan without removable bottom, sprayed with PAM for baking). Bake about 1 hour, or until surface springs back when gently pressed with fingertips. Remove cake from oven and cool completely (or 30 minutes if in a hurry) on wire rack before adding glaze.

The glaze

Combine sugar and water; bring to a boil. Remove from heat and add almond extract. Place cake on a plate. Next, spoon or brush hot glaze over the top and sides of the cake. Let sit for about 10 –15 minutes after you brush the glaze on and then place in a well-sealed cake carrier (Tupperware) and press air out of carrier. Cake will sweat. DO NOT UNCOVER UNTIL ALL MOISTURE IS GONE (About 2 days). Otherwise if you are in a hurry you can let it sweat over night and the cake should still be moist and very good.

*This cake wins lots of friends
Another Wonderful Recipe
From The PharrSide*