

Sweet Potato Cinnamon Roll Cake - A Moist and Spiced Fall Treat

Sweet Potato Cinnamon Roll Cake Recipe



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

- 1½ cups (180g) all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp ground cinnamon
- ... tsp ground nutmeg
- ½ tsp salt
- 1 cup (240g) mashed sweet potato (about 1 large sweet potato)
- ½ cup (120g) sugar
- ... cup (60g) unsalted butter, softened
- 2 large eggs
- 1 tsp vanilla extract
- ½ cup (120ml) whole milk

For the Cinnamon Sugar Swirl:

- ½ cup (100g) brown sugar, packed
- 1 tbsp ground cinnamon
- 2 tbsp unsalted butter, melted

For the Glaze:

- 1 cup (120g) powdered sugar
- 2 tbsp (30ml) heavy cream
- 1 tbsp (15g) unsalted butter, melted
- ... cup (35g) chopped pecans (optional)

DIRECTIONS

1. Prepare the Cake: Preheat your oven to 350°F (175°C). Grease and flour a 9x9-inch square baking pan.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
3. In a separate large bowl, beat together the mashed sweet potato, sugar, butter, eggs, and vanilla until smooth. Gradually mix in the dry ingredients, alternating with the milk, and stir until just combined-don't overmix.
4. Make the Cinnamon Sugar Swirl: In a small bowl, mix the brown sugar and cinnamon. Set aside.
5. Pour half the cake batter into the pan and spread it evenly. Sprinkle with half the cinnamon sugar mix, then pour in the remaining batter and smooth the top. Sprinkle the rest of the cinnamon sugar mix on top and swirl with a knife for that signature marbled effect.
6. Bake the Cake: Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let cool in the pan for 10 minutes, then transfer to a wire rack.
7. Make the Glaze: Whisk together the powdered sugar, heavy cream, melted butter, and vanilla until smooth. Drizzle over the cooled cake and top with chopped pecans if using.

SWAPS & NOTES

Why I Love This Recipe This cake combines the texture of a moist coffee cake with the indulgent swirl of a cinnamon roll.

The sweet potato gives the cake natural moisture and a subtle earthiness that pairs perfectly with cinnamon and nutmeg.

The swirl melts into gooey ribbons of sugar and spice, and the glaze?

It's the icing on the cake-literally.

TIPS FOR SUCCESS

Use real mashed sweet potato (not canned puree) for best texture.

Roast or microwave it, then mash until smooth.

Swirling the cinnamon sugar helps it caramelize beautifully in the cake.

Let it cool slightly before glazing to avoid the icing melting off too quickly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-potato-cinnamon-roll-cake-a-moist-and-spiced-fall-treat/>