

Sweet Potato Honey Bun Cake: Cozy Spiced Pecan Dessert

with classic cozy spices and a fantastic swirl of



OVEN
350°F

TIME
40 min

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INGREDIENTS

- 1 box yellow cake mix (15.25 oz or 16.5 oz size)
- 1 cup mashed cooked sweet potatoes (about 1 large sweet potato)
- 4 large eggs
- 1/2 cup vegetable oil
- 1/2 cup sour cream
- 1/4 cup milk (whole or 2%)
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- 3/4 cup brown sugar, packed
- 2 teaspoons cinnamon
- 1 cup chopped pecans
- 1 1/2 cups powdered sugar
- 2-3 tablespoons milk
- 1/2 teaspoon vanilla extract

Swaps and Notes:

Yellow Cake Mix: Any brand of yellow cake mix will work as the convenient base.

Mashed Cooked Sweet Potatoes: Ensure sweet potatoes are cooked until very tender (baked or boiled) and mashed smoothly. Let them cool slightly before adding to the batter.

Eggs, Oil, Sour Cream, Milk, Vanilla: These wet ingredients, along with the sweet potato, contribute to the cake's incredible moisture and richness.

Spices (Cake): Cinnamon and nutmeg are essential for that warm, cozy flavor. A tiny pinch of ground ginger or cloves could also be added.

Brown Sugar (Swirl): Packed brown sugar creates a richer, more caramel-like swirl.

Cinnamon (Swirl): This gives the swirl its signature flavor.

Chopped Pecans: Toasting the pecans briefly (in a dry skillet for a few minutes) before chopping enhances their nutty flavor significantly. Walnuts can be substituted.

Powdered Sugar (Glaze): Also known as confectioners' sugar. Adjust quantity based on desired sweetness and thickness.

Milk (Glaze): Add milk gradually to achieve your desired glaze consistency.

DIRECTIONS

1. Let's get this delightful : Sweet Potato Honey Bun Cake baking!
2. **Preheat : Oven & Prepare Pan:** Preheat your oven to 350°F (175°C). Grab a 9x13-inch baking dish. Generously grease it with cooking spray, then dust with flour, tapping out the excess. For extra peace of mind and easy removal, you can also line the bottom with parchment paper, allowing some overhang on the sides. Trust me, this will make removing the cake a breeze!
3. **Combine : Cake Batter Ingredients:** In a large mixing bowl, combine the entire box of yellow cake mix, the 1 cup of mashed cooked sweet potatoes, 4 large eggs, 1/2 cup vegetable oil, 1/2 cup sour cream, 1/4 cup milk, 1 teaspoon vanilla extract, 1 teaspoon ground cinnamon, and 1/2 teaspoon nutmeg. Using an electric mixer on medium speed (or a whisk), beat the mixture until it is well combined and smooth.
4. **Prepare : Swirl Mixture:** In a separate small bowl, combine the 3/4 cup packed brown sugar, 2 teaspoons of cinnamon (for the swirl), and 1 cup of chopped pecans. Stir until all ingredients are well mixed. This creates the delightful brown sugar pecan swirl.
5. **Layer the : Cake:** Pour half of the sweet potato cake batter evenly into your prepared baking dish. Sprinkle half of the pecan swirl mixture generously over this first layer of batter. Then, carefully spoon the remaining sweet potato batter on top, spreading it gently to cover the swirl. Finish by sprinkling the rest of the pecan swirl mixture evenly over the top of the cake batter.

6. **Bake:** Place the baking dish into the preheated oven. Bake for 35-40 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean. The cake should be golden brown and the edges slightly pulled away from the sides of the pan.
7. **Cool : Cake (Partially):** Once baked, remove the cake from the oven and let it cool in the pan for about 15-20 minutes on a wire rack. This allows the cake to set slightly before applying the glaze.
8. **Make the : Glaze:** While the cake is cooling, prepare your smooth and sweet glaze. In a medium bowl, whisk together the 1 1/2 cups of powdered sugar, 2-3 tablespoons of milk (add gradually, one tablespoon at a time, until you reach your desired consistency), and 1/2 teaspoon of vanilla extract until smooth and free of lumps.
9. **Glaze & : Final Cool:** Drizzle the prepared glaze generously over the slightly cooled cake, allowing it to soak in. Use a spoon to spread it evenly. Let the cake cool completely in the pan on the wire rack before slicing into it. Patience is key here-you want that glaze to set on a beautifully cool cake!
10. **Serve:** Serve this warm or at room temperature, and enjoy every delightful bite!

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TIPS FOR SUCCESS

Mash Sweet Potatoes Smoothly: Ensure your sweet potatoes are well-mashed and lump-free for a smooth cake batter.

Don't Overmix Batter: Mix the cake batter just until combined.

Overmixing can lead to a tough cake.

Layer Evenly: Spreading the batter and swirl mixture evenly ensures a beautiful, consistent swirl in every slice.

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