

Sweet Potato Honey Bun Cake: Easy Spiced Swirl Dessert

Sweet Potato Honey Bun Cake: A Warm, Spiced Hug in Every Slice!



OVEN
350°F

TIME
40 min

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INGREDIENTS

- 1 box yellow cake mix (15.25 oz size)
- 1 cup mashed cooked sweet potatoes (about 1 large sweet potato, cooked and mashed until smooth)
- 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 (for the cake batter)
- 1/2 teaspoon nutmeg
- 3/4 cup brown sugar, packed (for the swirl)
- 2 teaspoons cinnamon (for the swirl)
- 1 cup chopped pecans
- 1 1/2 cups powdered sugar (for the glaze)
- 2-3 tablespoons milk (for the glaze)
- 1/2 teaspoon vanilla extract (for the glaze)

Swaps and Notes:

Sweet Potatoes: Cook your sweet potato until very tender (baking, boiling, or microwaving works), then mash it until completely smooth. Make sure there are no lumps.

Yellow Cake Mix: While yellow cake mix is the base, a spice cake mix could also be an interesting substitute for even more spiced flavor.

Sour Cream: This is key for adding moisture and tenderness to the cake. Don't skip it! Greek yogurt can be a substitute for a tangier flavor and

similar moisture.

Pecans: Chopped pecans add a crucial crunch. Walnuts could be substituted, or you can omit nuts if there are allergies.

Spices: Adjust the cinnamon and nutmeg to your personal preference. For extra warmth, a tiny pinch of ground ginger or cloves could be added.

Glaze Consistency: For the glaze, start with 2 tablespoons of milk and add more in tiny increments (half a tablespoon at a time) until you reach your desired drizzling consistency.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 350°F (175°C). Prepare a 9x13-inch baking dish by greasing and flouring it thoroughly. This will ensure your beautiful cake slides right out!

Combine Cake Batter: In a large mixing bowl, combine the yellow cake mix, mashed cooked sweet potatoes, eggs, vegetable oil, sour cream, milk, vanilla extract, 1 teaspoon ground cinnamon, and nutmeg. Use an electric mixer or a sturdy whisk to stir until the mixture is nice and smooth, scraping down the sides of the bowl as needed.

Prepare Pecan Swirl Mixture: In a separate small bowl, combine the 3/4 cup packed brown sugar, 2 teaspoons cinnamon, and 1 cup chopped pecans. Mix well until everything is evenly distributed. This is your delightful swirl!

Layer the Cake: Pour about half of the sweet potato batter evenly into your prepared baking dish.

Carefully sprinkle about half of the pecan swirl mixture over this batter layer. Then, gently spoon the remaining sweet potato batter on top, trying to spread it evenly without disturbing the layers too much. Finish by sprinkling the rest of the pecan swirl mixture evenly over the top of the cake batter.

Bake: Place the baking dish in the preheated oven. Bake for 35-40 minutes, or until the top is golden brown, and a toothpick inserted into the center of the cake (avoiding a pecan chunk) comes out clean.

Cool Slightly: Once done, remove the cake from the oven and let it cool in the pan on a wire rack for about 15-20 minutes. This allows it to set and makes it easier to glaze.

Make the Glaze: While the cake is cooling, prepare the glaze. In a medium bowl, whisk together the 1 1/2 cups powdered sugar, 2-3 tablespoons milk, and 1/2 teaspoon vanilla extract until completely smooth. Adjust the milk amount until you reach a pourable, drizzling consistency.

Glaze & Serve: Drizzle the glaze generously over the cooled cake, allowing it to soak in and create that signature honey bun effect.

Enjoy: Serve this warm or at room temperature, and

enjoy every delightful bite!

Tips for Success:

Smooth Sweet Potatoes: Ensure your mashed sweet potatoes are completely smooth and lump-free for the best cake texture.

Don't Overmix Batter: Mix the cake batter until just smooth. Overmixing can lead to a tougher cake.

DIRECTIONS

1. **Making this :** Sweet Potato Honey Bun Cake is a breeze, with layers of flavor built right into the pan!
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Prepare a 9x13-inch baking dish by greasing and flouring it thoroughly. This will ensure your beautiful cake slides right out!
3. **Combine : Cake Batter:** In a large mixing bowl, combine the yellow cake mix, mashed cooked sweet potatoes, eggs, vegetable oil, sour cream, milk, vanilla extract, 1 teaspoon ground cinnamon, and nutmeg. Use an electric mixer or a sturdy whisk to stir until the mixture is nice and smooth, scraping down the sides of the bowl as needed.
4. **Prepare : Pecan Swirl Mixture:** In a separate small bowl, combine the 3/4 cup packed brown sugar, 2 teaspoons cinnamon, and 1 cup chopped pecans. Mix well until everything is evenly distributed. This is your delightful swirl!
5. **Layer the : Cake:** Pour about half of the sweet potato batter evenly into your prepared baking dish. Carefully sprinkle about half of the pecan swirl mixture over this batter layer. Then, gently spoon the remaining sweet potato batter on top, trying to spread it evenly without disturbing the layers too much. Finish by sprinkling the rest of the pecan swirl mixture evenly over the top of the cake batter.
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about 15-20 minutes. This allows it to set and makes it easier to glaze.

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9. **Glaze & : Serve:** Drizzle the glaze generously over the cooled cake, allowing it to soak in and create that signature honey bun effect.
10. **Enjoy:** Serve this warm or at room temperature, and enjoy every delightful bite!
11. **Tips for Success: Smooth Sweet Potatoes:** Ensure your mashed sweet potatoes are completely smooth and lump-free for the best cake texture.
12. **Don't : Overmix Batter:** Mix the cake batter until just smooth. Overmixing can lead to a tougher cake.
13. **Gentle : Layering:** When adding the second layer of batter, spoon it gently over the swirl mixture to maintain distinct layers.
14. **Cool : Before Glazing:** Letting the cake cool slightly before glazing prevents the glaze from melting too quickly and allows it to set beautifully.
15. **Adjust : Glaze:** The amount of milk for the glaze is approximate. Add it gradually until you get the perfect drizzling consistency.
16. **Serving Suggestions and Pairings:** This Sweet Potato Honey Bun Cake is a fantastic dessert on its own, offering plenty of flavor and moisture. It's wonderful served with a simple scoop of vanilla ice cream or a dollop of whipped cream, which complements the warm spices beautifully. It makes a perfect addition to a holiday spread, a Sunday brunch, or a cozy dessert after any meal. For other comforting, spiced baked goods, consider my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#) or my beloved [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#).
17. **Storage and Leftover Tips:** If you have any leftover Sweet Potato Honey Bun Cake (which is unlikely!), store it in an airtight container at room temperature for up to 3 days, or pop it in the refrigerator for up to 5 days. You can also freeze the cake (it's best to do this before icing and drizzling the glaze, if you want a perfect thaw). Just wrap individual slices or portions tightly in plastic wrap and then foil, then store them in a freezer-safe bag for up to 2 months. To enjoy, simply thaw in the refrigerator overnight and serve at room temperature.
18. **More Recipes You Will Love:** If you loved the warm spices, comforting texture, and ease of this cake, here are a few more delightful dessert recipes that I think you'll absolutely love:
19. For another rich and indulgent treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
20. If you're a fan of classic pie flavors in a bar form, my [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#) are a must-try.

21. And for a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
22. For a simple and comforting no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
23. Final Thoughts: This Sweet Potato Honey Bun Cake is a fantastic twist on classic flavors, offering a comforting and uniquely delicious dessert that's perfect for any occasion. It's easy to make, smells incredible as it bakes, and every bite is pure, spiced goodness. Give it a try, and let this cozy cake become a new favorite in your home!
24. What's your favorite way to use sweet potatoes in baking? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/sweet-potato-honey-bun-cake-easy-spiced-swirl-dessert/>