

## Grandma's Famous Sweet Potato Butter Cake: Moist & Flavorful Dessert

Grandma's Famous Sweet Potato Butter Cake: A Moist, Flavorful Slice of Comfort!



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

1 cup mashed sweet potatoes (cooked and cooled, about 1-2 medium sweet potatoes)

1 cup unsalted butter, softened (2 sticks)

2 cups granulated sugar

4 large eggs

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1 teaspoon vanilla extract

1/2 cup buttermilk

Swaps and Notes:

**Sweet Potatoes:** Cook sweet potatoes until very tender (baking, boiling, or microwaving works), then mash them until completely smooth with no lumps. Ensure they are cooled before adding to the batter.

**Butter:** Unsalted butter is preferred to control the salt content. Make sure it's truly softened to room temperature for proper creaming with the sugar.

**Buttermilk:** This is key for moisture and tenderness. If you don't have buttermilk, you can make a quick substitute by adding 1/2 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest with regular milk to make 1/2 cup. Let it sit for 5 minutes before using.

**Spices:** Ground cinnamon and nutmeg are classic for sweet potato desserts. Feel free to add a tiny pinch of ground cloves or ginger for more depth if desired.

**Vanilla Extract:** Pure vanilla extract will give the best flavor.

**Add-ins (Optional):** You could fold in 1 cup of chopped pecans, walnuts, or even raisins for added texture, though the plain cake is wonderfully delicious on its own.

**Directions:**

**Preheat Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Thoroughly grease and flour a 9x13 inch baking pan. This ensures the cake releases cleanly.

**Cream Butter and Sugar:** In a large mixing bowl (using an electric mixer), cream together the softened unsalted butter and granulated sugar until it's light and fluffy, about 2-3 minutes on medium-high speed-this is where the magic begins of incorporating air for a tender cake!

**Add Eggs:** Add the eggs one at a time, making sure to mix well after each addition to incorporate them fully into the creamed butter mixture. Scrape down the sides of the bowl as needed.

**Stir in Sweet Potatoes & Vanilla:** Gently stir in the cooled mashed sweet potatoes and vanilla extract until just combined. Let those comforting flavors mingle!

**Whisk Dry Ingredients:** In another separate medium bowl, whisk together the all-purpose flour, baking powder, baking soda, ground cinnamon, ground nutmeg, and salt, creating a fragrant spice mix.

**Alternate Wet and Dry:** Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk. Start and end with the flour mixture, mixing on low speed until just combined and no dry streaks remain-don't overdo it! Overmixing can lead to a tougher cake.

**Pour & Smooth Batter:** Pour the batter into the prepared baking pan, spreading the top evenly with a spatula to make it pretty and ensure even baking.

**Bake:** Bake for 30-35 minutes, or until the cake is golden brown around the edges and a toothpick inserted into the center comes out clean. Your kitchen will smell heavenly as it bakes!

**Cool Cake:** Let the cake cool in the pan for about 10 minutes before carefully transferring it to a wire rack to cool completely. This helps it firm up and prevents breaking when moving.

**Serve:** Serve plain to enjoy its pure flavor, or with a dollop of whipped cream for an extra treat! A simple cream cheese frosting would also be divine.

**Tips for Success:**

**Smooth Mashed Sweet Potatoes:** Ensure your sweet potatoes are mashed until completely smooth; any lumps can affect the cake's texture.

**Room Temperature Ingredients:** Softened butter, room temperature eggs, and buttermilk all blend together much more smoothly, creating a better batter.

**Don't Overmix:** Overmixing the batter after the flour is added is the most common cause of dense or tough cakes. Mix only until just combined.

**Properly Greased Pan:** For a 9x13 inch pan, thorough greasing and flouring (or using baking spray with flour) is crucial for easy release.

## DIRECTIONS

- 1. Making :** Grandma's Famous Sweet Potato Butter Cake is a classic baking process that promises a heavenly aroma!
- 2. Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Thoroughly grease and flour a 9x13 inch baking pan. This ensures the cake releases cleanly.
- 3. Cream : Butter and Sugar:** In a large mixing bowl (using an electric mixer), cream together the softened unsalted butter and granulated sugar until it's light and fluffy, about 2-3 minutes on medium-high speed-this is where the magic begins of incorporating air for a tender cake!
- 4. Add : Eggs:** Add the eggs one at a time, making sure to mix well after each addition to incorporate them fully into the creamed butter mixture. Scrape down the sides of the bowl as needed.
- 5. Stir in : Sweet Potatoes & Vanilla:** Gently stir in the cooled mashed sweet potatoes and vanilla extract until just combined. Let those comforting flavors mingle!
- 6. Whisk : Dry Ingredients:** In another separate medium bowl, whisk together the all-purpose flour, baking powder, baking soda, ground cinnamon, ground nutmeg, and salt, creating a fragrant spice mix.
- 7. Alternate : Wet and Dry:** Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk. Start and end with the flour mixture, mixing on low speed until just combined and no dry streaks remain-don't overdo it! Overmixing can lead to a tougher cake.
- 8. Pour & : Smooth Batter:** Pour the batter into the prepared baking pan, spreading the top evenly with a

spatula to make it pretty and ensure even baking.

9. **Bake:** Bake for 30-35 minutes, or until the cake is golden brown around the edges and a toothpick inserted into the center comes out clean. Your kitchen will smell heavenly as it bakes!
10. **Cool :** **Cake:** Let the cake cool in the pan for about 10 minutes before carefully transferring it to a wire rack to cool completely. This helps it firm up and prevents breaking when moving.
11. **Serve:** Serve plain to enjoy its pure flavor, or with a dollop of whipped cream for an extra treat! A simple cream cheese frosting would also be divine.
12. **Tips for Success: Smooth Mashed Sweet Potatoes:** Ensure your sweet potatoes are mashed until completely smooth; any lumps can affect the cake's texture.
13. **Room :** **Temperature Ingredients:** Softened butter, room temperature eggs, and buttermilk all blend together much more smoothly, creating a better batter.
14. **Don't :** **Overmix:** Overmixing the batter after the flour is added is the most common cause of dense or tough cakes. Mix only until just combined.
15. **Properly :** **Greased Pan:** For a 9x13 inch pan, thorough greasing and flouring (or using baking spray with flour) is crucial for easy release.
16. **Test for :** **Doneness:** The toothpick test is reliable. If it comes out clean (or with a few moist crumbs), the cake is done.
17. **Serving Suggestions and Pairings:** Grandma's Famous Sweet Potato Butter Cake is a wonderfully comforting and versatile dessert. It's perfect for holiday gatherings (especially Thanksgiving and Christmas), a Sunday dinner dessert, a cozy afternoon tea, or even a special breakfast treat. It's delicious on its own, or with a simple dollop of whipped cream, a scoop of vanilla ice cream, or a light dusting of powdered sugar. For other fantastic comforting desserts, consider my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
18. **Storage and Leftover Tips:** Store any leftover Sweet Potato Butter Cake in an airtight container at room temperature for up to 3 days, or in the refrigerator for up to 5 days. The cake maintains its moisture very well. You can gently warm individual slices in the microwave for a few seconds to bring back that just-baked warmth. This cake also freezes well; wrap slices tightly in plastic wrap, then foil, and store in a freezer-safe bag for up to 2 months. Thaw in the refrigerator overnight or at room temperature.
19. **More Recipes You Will Love:** If you loved the moist texture and comforting flavors of this cake, here are a few more delightful dessert recipes that I think you'll absolutely love:
20. For another fantastic fall-inspired baked good, check out my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#).
21. If you're a fan of rich and indulgent treats, you'll adore my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
22. And for a wonderful way to use up ripe bananas, my [This Chocolate Chip Banana Bread Is My Favorite Way to](#)

Use Up Overripe Bananas is a must-try.

23. For a simple and comforting no-bake fall delight, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
24. For a festive and make-ahead holiday treat, consider my [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#).
25. Final Thoughts: Grandma's Famous Sweet Potato Butter Cake is more than just a recipe; it's a slice of pure comfort and tradition. Its rich flavor, incredible moistness, and heartwarming aroma make it an instant classic in any home. Give it a bake, and enjoy this delightful treat that's perfect for any occasion!

## SWAPS & NOTES

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Ensure they are cooled before adding to the batter.

**Butter:** Unsalted butter is preferred to control the salt content.

Make sure it's truly softened to room temperature for proper creaming with the sugar.

## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/grandmas-famous-sweet-potato-butter-cake-moist-flavorful-dessert/>