

Sweet Potato Honeybun Cake: A Cozy Twist on a Classic Treat

Here's what you'll need to create this comforting Sweet Potato Honeybun Cake:



TIME
2-3 min

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INGREDIENTS

to create this comforting Sweet Potato Honeybun Cake:

For the Swirl: 1/2 cup packed light brown sugar 1 teaspoon ground cinnamon (additional, for the swirl):

DIRECTIONS

1. Steps for the : Recipe
2. Prepare : Your Oven and Pan:
3. Preheat your oven to 350°F (175°C).
4. Generously grease and flour a 9x13-inch baking dish. Ensure all corners and sides are well-coated to prevent sticking.
5. Prepare the : Cake Batter:
6. In a large mixing bowl, combine the entire box of yellow cake mix, 1 cup of mashed sweet potatoes, 4 large eggs, 1/2 cup vegetable oil, 1/2 cup sour cream, 1 cup granulated sugar, and 1 tablespoon ground cinnamon.
7. Using an electric mixer (or a whisk and good old-fashioned arm power), mix on medium speed for about 2-3 minutes, or until all ingredients are well combined and the batter is smooth. Scrape down the sides of the bowl as needed to ensure everything is incorporated.
8. Make the : Swirl Mixture:
9. In a small separate bowl, combine the 1/2 cup packed light brown sugar and the additional 1 teaspoon ground cinnamon. Mix these together thoroughly with a fork until the cinnamon is evenly distributed throughout the brown sugar. Break up any clumps of brown sugar.
10. Layer and : Swirl the Batter:
11. Pour approximately half of the prepared cake batter evenly into the greased and floured 9x13-inch baking dish. Use a spatula to spread it smoothly to cover the bottom of the pan.
12. Evenly sprinkle the brown sugar-cinnamon swirl mixture over the first layer of batter in the pan. Try to get

an even distribution.

13. Carefully pour the remaining half of the cake batter over the brown sugar mixture, gently spreading it out to cover the swirl layer.
14. Using a knife (a butter knife or thin-bladed knife works well), gently swirl the layers together. Insert the knife into the batter and make gentle S-shaped motions or zig-zags through the layers. Do not overmix; you want distinct swirls, not a fully blended mixture. About 8-10 swirls should be sufficient.
15. Bake the : Cake:
16. Place the baking dish into the preheated oven.
17. Bake for 30-35 minutes. The exact baking time may vary slightly depending on your oven.
18. The cake is done when a wooden toothpick inserted into the center comes out clean or with only a few moist crumbs attached.
19. Once baked, remove the cake from the oven and place it on a wire rack. Allow the cake to cool completely in the pan before frosting. This is crucial for the icing to set properly and not melt.
20. Make the : Cream Cheese Icing:
21. While the cake is cooling, prepare the icing. In a medium mixing bowl, combine the 8 ounces of softened cream cheese and 1/4 cup of softened unsalted butter.
22. Using an electric mixer, beat the cream cheese and butter together on medium speed until the mixture is light, fluffy, and creamy, with no lumps (this usually takes 1-2 minutes).
23. Gradually add the 2 cups of powdered sugar, mixing on low speed until combined, then increase to medium speed.
24. Add the 1 teaspoon vanilla extract.
25. Begin adding the milk, 1 tablespoon at a time, beating after each addition, until the icing reaches your desired smooth and spreadable consistency. You may need 2-3 tablespoons, or slightly more/less.

SWAPS & NOTES

Yellow Cake Mix: While yellow cake mix provides a classic flavor profile, a butter recipe yellow cake mix or even a spice cake mix could offer interesting variations.

Mashed Sweet Potatoes: Ensure your sweet potatoes are cooked until very tender and mashed smoothly, without any lumps.

You can bake them, boil them, or even steam them.

Canned sweet potato puree (without added sugar or spices) can be used as a convenient alternative, just be sure to measure out 1 cup accurately.

TIPS FOR SUCCESS

Properly Mashed Sweet Potatoes: Ensure your sweet potatoes are mashed very smoothly.

Any lumps can create a lumpy texture in the cake.

Use a potato masher, fork, or even a food processor for ultra-smooth results.

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

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