

Sweet Potato Pound Cake with Pecan Caramel Glaze: A Southern Comfort Classic

Here's what you'll need to create this magnificent Sweet Potato Pound Cake:



TIME
3-5 min

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INGREDIENTS

to create this magnificent Sweet Potato Pound Cake:

For the Pecan Caramel Glaze: 1/2 cup packed light or dark brown sugar 1/4 cup (1/2 stick) unsalted butter 1/4 cup heavy cream 1 teaspoon vanilla extract 1 cup chopped pecans, lightly toasted:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare for : Baking:
3. Preheat your oven to 350°F (175°C).
4. Generously grease and flour a 10-inch : Bundt pan, ensuring all crevices are coated. This is crucial for easy release. Alternatively, use a baking spray with flour.
5. Cream : Butter and Sugar:
6. In a large mixing bowl, using an electric mixer (stand mixer with paddle attachment or hand mixer), cream together the 1 cup (2 sticks) of softened unsalted butter and 2 cups of granulated sugar. Beat on medium-high speed for 3-5 minutes until the mixture is light, fluffy, and pale in color. Scrape down the sides of the bowl as needed.
7. Add : Eggs and Wet Ingredients:
8. Add the 4 large eggs one at a time to the butter-sugar mixture, beating well after each addition until fully incorporated.
9. Stir in the 1 teaspoon vanilla extract and the 1 cup mashed sweet potatoes. Mix on low speed or by hand until just combined. Don't overmix at this stage; some small lumps of sweet potato are fine.
10. Combine : Dry Ingredients:
11. In a separate medium bowl, whisk together the 2 1/2 cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg, and 1/4 teaspoon salt. Whisk well to ensure all ingredients are evenly distributed.
12. Combine : Wet and Dry Mixtures:

13. Gradually add the dry ingredients to the wet sweet potato mixture, mixing on low speed until just combined. Be very careful not to overmix; overmixing can lead to a dense, tough cake. Mix until no streaks of dry flour remain.
14. Bake the : Cake:
15. Pour the cake batter evenly into the prepared : Bundt pan. Gently tap the pan on the counter a few times to release any air bubbles.
16. Bake for 60-70 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean.
17. Once baked, remove the pan from the oven and place it on a wire rack. Allow the cake to cool in the pan for about 15-20 minutes. This resting period helps the cake firm up and prevents it from sticking when inverted.
18. After 15-20 minutes, carefully invert the : Bundt pan onto the wire rack. Lift the pan off and allow the cake to cool completely on the wire rack before glazing. This can take 1-2 hours.
19. Prepare the : Pecan Caramel Glaze:
20. In a small saucepan over medium heat, combine the 1/2 cup packed brown sugar, 1/4 cup unsalted butter, and 1/4 cup heavy cream.
21. Stir constantly until the butter is melted, the sugar is dissolved, and the mixture comes to a gentle boil. Let it bubble for 1-2 minutes, stirring occasionally.
22. Remove the saucepan from the heat. Stir in the 1 teaspoon vanilla extract and the 1 cup chopped toasted pecans.
23. Glaze the : Cake and Serve:
24. Once the pound cake is completely cooled, generously drizzle the warm (but not piping hot) Pecan Caramel Glaze over the top of the cake. Allow some of the glaze to drip down the sides.
25. Let the glaze set for a few minutes (about 10-15 minutes) before slicing and serving.

SWAPS & NOTES

Sweet Potatoes: Ensure your sweet potatoes are cooked until very tender and mashed completely smooth, free of any lumps.

Baking them whole usually yields a drier, more concentrated flavor, which is ideal.

You can also use canned sweet potato puree (ensure it's plain, not pie filling) as a convenient substitute.

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

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure butter and eggs are at room temperature.

This allows them to cream together properly and create a smooth, emulsified batter, leading to a better cake texture.

Properly Mashed Sweet Potatoes: Lumps of sweet potato can affect the cake's texture.

Mash them very smoothly for a uniform batter.

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

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