

## Sweet Potato Honey Bun Cake Recipe with Cinnamon Swirl and Glaze

1 cup mashed sweet potatoes, cooked and cooled



**OVEN**  
**350°F**

**TIME**  
**40 to 45 min**

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### INGREDIENTS

For the cake:

- 1 cup mashed sweet potatoes, cooked and cooled
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk

For the cinnamon swirl:

- 1 tablespoon ground cinnamon
- 3 tablespoons unsalted butter, melted

For the glaze:

- 1 cup powdered sugar
- 2 to 3 tablespoons milk or cream
- 1/2 teaspoon vanilla extract

### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan.
- 2.** Make the cinnamon swirl: In a small bowl, mix together the brown sugar, cinnamon, and melted butter for the swirl. Set it aside.
- 3.** Mix the dry ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg.
- 4.** Cream the butter and sugars: In a large bowl, beat the softened butter with the granulated sugar and brown sugar until light and fluffy.
- 5.** Add eggs and vanilla: Beat in the eggs one at a time, then stir in the vanilla extract.
- 6.** Add the sweet potatoes: Mix the mashed sweet potatoes into the wet ingredients until fully combined.
- 7.** Alternate dry ingredients and buttermilk: Add half of the dry ingredients to the bowl, then half of the buttermilk, mixing gently after each addition. Repeat with the remaining dry ingredients and buttermilk, mixing just until combined.
- 8.** Layer the batter and swirl: Pour half of the batter into the prepared pan. Spoon half of the cinnamon swirl mixture over the batter. Repeat with the remaining batter and the rest of the cinnamon swirl mixture.
- 9.** Create the swirl effect: Use a knife or skewer to gently swirl the cinnamon mixture into the batter. Do not overdo it; a few swirls are enough.
- 10.** Bake: Bake for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean.

11. Cool and glaze: Let the cake cool in the pan for about 15 minutes, then transfer it to a wire rack or let it continue cooling in the pan. If using the glaze, stir together the powdered sugar, milk or cream, and vanilla until smooth, then drizzle over the cooled cake.

## SWAPS & NOTES

Mashed sweet potatoes should be smooth and fully cooled before

adding them to the batter.

Roasted or boiled sweet potatoes both work, as long as they are mashed well.

Buttermilk gives the cake a tender crumb and slight tang that

balances the sweetness.

If needed, you can make a quick substitute with milk and a little acid, but real buttermilk gives the best texture.

### TIPS FOR SUCCESS

Make sure the sweet potatoes are not hot when you add them to the batter.

Warm potatoes can affect the texture and make the butter mixture too loose.

Do not overmix once the flour goes in.

Gentle mixing helps keep the cake soft and tender.

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

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