

Sweet Potato Tres Leches Cake

1 ½ cups white sugar
¾ cups unsalted butter at room temperature
6 eggs at room temperature, separated
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
1 ½ cups whole milk at room temperature
1 teaspoon vanilla
¾ teaspoon cream of tartar
2 tablespoons white sugar
1 (14 oz.) can Eagle Brand Milk
1 (12 oz.) can Pet Milk
1 cup heavy whipping cream

1 pint heavy whipping cream
¼ white sugar
1 teaspoon vanilla

Preheat oven to 350 degrees. Grease and flour 9 x 13 inch baking dish.

Cream 1 ½ cups sugar and unsalted butter in a large bowl until mixture is fluffy and pale yellow, 3 to 5 minutes. Mix 6 egg yolks, that have been beaten well into butter mixture, stirring well. Whisk flour, baking powder, baking soda and salt in a separate bowl; gradually stir the flour mixture into egg yolk and butter mixture, alternating with 1 ½ cups milk, to make smooth batter. Stir in vanilla. Beat 6 egg whites with cream of tartar in a bowl with an electric mixer until frothy; gradually beat in 2 tablespoons sugar until stiff peaks form. Gently fold the egg whites mixture into batter, retaining as much volume as possible. Pour cake batter into prepared baking pan.

Bake in preheated oven until toothpick inserted in middle comes out clean, 35 – 45 minutes. Cool cake on rack.

Whisk eagle brand milk, pet milk and 1 cup whipping cream in bowl. Poke holes all over cake; pour these 3 milks over the cake.

Beat 1 pint of whipping cream with ¼ sugar and 1 teaspoon vanilla until cream holds stiff peaks. Top the cake with whipped cream; refrigerate until cold, at least 1 hour. Cake is better a day or two after making.

Sweet Potato Bread Pudding

1 cup sweet potato puree
1 can pet milk, (plus enough half & half to make 2 cups)
¼ lb. butter, melted

Warm the above over medium heat.

1 loaf French Bread, broken into pieces
½ tsp. vanilla
3 eggs, beaten
1 1/2 cup sugar
½ to 1 cup raisins, soaked in rum or whiskey (optional)

Preheat oven to 325 degrees.

Add vanilla, eggs and sugar to the warmed milk, butter and potatoes. Stir well. Add bread pieces and raisins. Pour into 13 x 9 baking dish and bake for 40 – 45 minutes. Let cool. Lightly sift powdered sugar over cooled pudding. Serve warm with vanilla sauce.

Vanilla Sauce:

½ cup sugar
3 Tbsp. brown sugar
1 tbsp plain flour
Dash nutmeg
1 large egg, beaten
2 Tbsp butter
1 ¼ cups whipping cream
1 Tbsp. vanilla

Whisk first 7 ingredients into heavy saucepan and cook over medium heat; whisking constantly for 10 to 12 minutes or until thickened. Remove from heat and stir in vanilla. Serve warm! May add rum to taste.

Sweet Potato Pound Cake

Cream Cheese Filling

1 (8 oz.) pkg. cream cheese, softened
¼ cup butter, softened
½ cup sugar
1 large egg
2 Tb. All purpose flour
1 tsp. vanilla

Mix all of the above and set aside.

Cake

2 cups all purpose flour
1 tsp. baking soda
1 tsp. pie spice
¼ tsp. salt
½ cup unsalted butter, softened
1 ½ cups sugar
2 large eggs
2 tsp. vanilla
1 cup cooked sweet potatoes, mashed
¼ cup oil
2/3 cup milk

Mix flour, soda, spice and salt in bowl. Cream butter and sugar until light and fluffy. Add eggs one at a time. Stir in vanilla, potatoes, oil and milk. Beat in flour until well blended. Pour half of batter in greased bundt pan. Top with cream cheese mixture and then pour in remaining batter on top of cream cheese. Insert knife and lightly swirl. Bake at 350 degrees for 55-65 minutes. Allow cake to cool completely before icing.

Icing

½ cup light brown sugar
¼ cup unsalted butter
¼ cup milk
1 tsp. vanilla
1 cup powdered sugar
Chopped pecans

Combine brown sugar, butter and milk in small sauce pan. Cook over medium heat. Bring to a boil-boil for 1 minute, whisking constantly. Remove from heat and whisk in vanilla and powdered sugar. Gently stir until it begins to thicken, about 2 minutes. Pour over cake and garnish with pecans.

ROASTED SWEET POTATO PIZZA

With Caramelized Onion, Be`chamel Sauce & Arugula Salad

INGREDIENTS

1 Lb. Plain Pizza Dough
3 Oz. Gouda Cheese
¾ cup Milk
3 Cloves Garlic
1 Oz. Arugula
1 Lemon
1 Lb. Sweet Potatoes
1 Yellow Onion
1 Bunch Oregano
2 Tbsp. All Purpose Flour

Preheat oven to 475 degrees. Remove the dough from refrigerator to bring to room temperature. Wash and dry the fresh produce. Peel the sweet potatoes; slice into ¼ inch thick rounds. Peel and thinly slice onion. Using a peeler, remove the lemon rind. Mince to get 2 teaspoons of zest. Quarter and deseed lemon. Peel and thinly slice the garlic. Grate the cheese; discard the rind.

In a large skillet, heat 2 teaspoons of olive oil on medium heat until hot. Add the onion and cook, stirring occasionally, 8-10 minutes, or until lightly browned. Add 1 tablespoon of water. Cook, stirring frequently, 2-4 minutes, or until browned and very tender. Add an additional tablespoon of water, stirring and scraping up any browned bits from the bottom of the pan to deglaze; season with salt and pepper to taste. Transfer to a bowl. Wipe out skillet.

While the onion caramelizes, place the sweet potatoes on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 9-11 minutes, or until lightly browned. Remove from the oven and let cool slightly. When cool enough to handle, transfer to a bowl. Wipe off sheet pan.

In the skillet used to caramelize the onion, heat 2 tablespoons of olive oil on medium-high until hot. Add the flour and cook, stirring frequently, 1-2 minutes, or until golden brown. Slowly whisk in the milk, lemon zest and ¼ cup of water. Cook, stirring frequently, 2-4 minutes, or until thickened. Remove from heat and stir in the juice of 2 lemon wedges; season with salt and pepper to taste.

Lightly oil the sheet pan used to roast the sweet potatoes. On a clean, dry work surface, using your hands, gently stretch the dough to a ¼ inch thickness. Place on the oiled sheet pan, rubbing the dough into the pan to coat the bottom in oil. Spread the be`chamel sauce onto the dough; evenly top with the roasted sweet potatoes, caramelized onion, garlic, oregano and all but a big pinch of the cheese. Drizzle with the oil and season with salt and pepper. Bake, turning halfway through, 12-14 minutes, or until cheese has melted and the crust is browned and crispy. Remove from the oven and set aside to cool slightly.

Just before serving, combine arugula and remaining cheese in a medium bowl. Add the juice of the remaining lemon wedges and a drizzle of olive oil; toss to thoroughly coat. Season with salt and pepper to taste. Top the baked pizza with the salad and enjoy.

Sweet Potato Cake

Cake:

1. 1 ¼ cups oil (or unsweetened applesauce)
2 cups sugar
3 eggs
2. 2 cups flour
1 teaspoon baking soda
1 ½ teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
3. 2 cups grated sweet potatoes
1 cup shredded sweetened coconut
1 cup chopped nuts
1 teaspoon vanilla
1 cup Dole crushed pineapple (not drained) {use the pineapple in JUICE, not syrup}

Cream Cheese Frosting:

- 1 cup butter (softened)
- 16 oz. cream cheese (softened)
- 2 teaspoons vanilla
- 2 lbs. powdered sugar
- Top with toasted pecans

Instructions:

Preheat oven to 350 degrees. Combine #1 ingredients, add #2 ingredients. Stir in #3 ingredients. Pour into two lightly greased cake pans. (The cake is very moist so cutting parchment paper for the bottom of your pans will ensure they don't stick. Bake for 40-50 minutes. You are looking for the inserted toothpick to come out clean. Let cakes cool for 10 minutes in the pan and then remove to a cooling rack and let cool completely.

Frosting:

Beat the butter and cream cheese until nice and fluffy. Add in the vanilla and powdered sugar and beat until nice and smooth. Invert the cake onto a cake plate or stand. Apply a generous dollop of frosting and spread. Gently place the second cake layer on top and continue frosting. Refrigerate for an hour before serving for best results.

Grated Sweet Potato Pudding

2 eggs
1 cup sugar
½ cup butter, melted
1 ½ cups pet milk
2 teaspoons vanilla
Pinch of salt
2 cup grated sweet potatoes

Beat eggs and sugar, then add milk, butter, vanilla, and salt. Stir in grated potatoes. Pour into pyrex dish and bake at 400 degrees until done. Center needs to jiggle when shaken – do not over cook.

MEXICAN SWEET POTATO CHEESE CAKE

Crust:

2 cups crushed gingersnap crumbs
¼ cup butter or margarine, melted

Cheesecake

1 lb. cooked and mashed sweet potatoes
4 packages (8 oz.) cream cheese, softened
1 ½ cups sugar
4 large eggs
2 teaspoons ground ancho chili powder
1 ¼ teaspoons cinnamon
¼ teaspoon salt

Pecans

1 large egg white
¼ cup sugar
1 teaspoon ground cinnamon
½ teaspoon ancho chili pepper
1 cup pecans

1. Heat oven to 300 degrees. Grease or spray 9-inch springform pan. Line bottom of pan with parchment paper, spray with cooking spray. Wrap outside of pan in heavy-duty foil. In bowl, mix crust ingredients. Press in bottom and 1 inch up side of pan. Place a pan of water just below the cooking rack. Bake 8 to 10 minutes or until set. Cool 5 minutes.
2. In large bowl, beat cream cheese with electric mixer on medium speed just until smooth and creamy; do not overbeat. On low speed, gradually beat in sugar. Beat in eggs, one at a time, just until blended. Spoon 3 cups of the mixture into pan; spread evenly. Add sweet potatoes, ancho chili powder, cinnamon and salt. To remaining cream cheese mixture; mix with wire whisk until smooth. Spoon over mixture in pan.
3. Bake one hour 25 minutes to 1 hour 30 minutes or until edges are set but center of cheesecake still jiggles slightly when moved. Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes. Remove from oven to cooling rack. Without releasing side of pan, run knife around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes.
4. Whisk egg white, sugar, cinnamon and ancho chili powder. Coat pecans. Place in a single layer on parchment paper lined baking sheet. Bake at 350 degrees for 30 minutes. Cool completely. Arrange candied pecans on top of cheesecake. Loosely cover; refrigerate at least 6 hours but no more than 24 hours.
5. Run knife around edge of pan to loosen cheesecake again; carefully remove side of pan.

MAMMY'S 341 YAMTASTIC DREAM**Pecan Pie (First Layer)**

- ½ (14.1-oz.) package refrigerated pie crusts
- 1 tablespoon powdered sugar
- 4 large eggs
- 1 ½ cups firmly packed light brown sugar
- ½ cup butter, melted and cooled to room temperature
- ½ cup granulated sugar
- ½ cup chopped pecans
- 2 tablespoons all-purpose flour
- 2 tablespoons milk
- 1 ½ teaspoons vanilla
- 1 ½ cup pecan halves

Preheat oven to 325 degrees. Grease and flour 9 inch spring form pan and line with parchment paper. Fit pie crust in spring form pan. Dust with powdered sugar. Whisk eggs in a large bowl until foamy; whisk in brown sugar and next 6 ingredients. Pour mixture into piecrust, and top with pecan halves. Bake at 325 degrees for 30 minutes; reduce heat to 300 degrees and bake 30 more minutes. Turn oven off and let pie stand in oven with door closed for 3 hours. Loosen edges of pie and remove from spring form pan onto cake platter.

Sweet Potato Pie (Second Layer)

- 4 medium sweet potatoes
- 1 can eagle brand milk
- 1 stick margarine
- 3 eggs
- 1 teaspoon vanilla
- 1 ½ cup sugar

Cook potatoes until done, drain and mash. Mix all ingredients together. Grease and flour 9 inch spring form pan and line with parchment paper. Pour into lined pan. Bake at 375 degrees for 45-50 minutes or until pie is set. Pour the **CREAM CHEESE MIXTURE** (ingredients below) on top of pie and finish cooking until done. When completely cool, remove from pan and place on top of pecan pie.

Cream Cheese Mixture

- 1 (8 oz.) pkg. cream cheese, softened
- ¼ cup butter, softened
- ½ cup sugar
- 1 large egg
- 2 tablespoons All purpose flour
- 1 teaspoon vanilla

Mix all of the above and pour over potato pie.

Apple Cake (Third Layer)

3 cups all purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup chopped pecans
1 cup vegetable oil
2 cups sugar
3 eggs
2 teaspoons vanilla
3 cups raw apples, peeled and chopped fine

Mix oil, sugar, eggs and vanilla. Sift together flour, salt and soda. Add to first mixture. Fold in pecans and apples. Bake in two 9 inch grease and floured cake pans at 350 degrees for 30-35 minutes or until tooth pick inserted comes out clean. While cake is still warm, pour sauce on top of cake. When cake is completely cooled, remove from pan. Freeze one layer for later use.

Sauce:

1 cup packed brown sugar
¼ cup milk
¼ cup butter

Mix and cook above ingredients for 3 minutes, whisking constantly while sauce thickens. (pour sauce over cake). After cake and sauce have completely cooled, place this layer on top of potato layer and frost top and sides of all layers
with **Butter Cream Frosting**.

BUTTER CREAM FROSTING

3 ¾ cups powdered sugar
½ cup butter, softened
3-4 tablespoons milk
1 teaspoon vanilla

Mix all of the above ingredients until smooth and creamy. For better coverage to frost top of cake and sides, this needs to be doubled.

**MAMIE EISENHOWER
SWEET POTATO CHIFFON PIE**

PIE CRUST

3 cups crushed Ginger Snaps
1 stick butter, melted

Pour melted butter over crushed ginger snaps, reserving enough butter to dip enough whole ginger snaps to go around pie plate. Place crushed ginger snaps in bottom of pie plate and whole ginger snaps around sides of pie plate. Bake in oven @ 350 degrees 10-15 minutes. Set aside and cool.

PIE FILLING

3 beaten egg yolks
 $\frac{3}{4}$ cup brown sugar
1 $\frac{1}{2}$ cups cooked, mashed potatoes
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
1 envelope Knox Gelatin
 $\frac{1}{4}$ cup cold water
3 stiffly beaten egg whites
 $\frac{1}{4}$ cup granulated sugar

Combine egg yolks, brown sugar, sweet potato, milk, salt and spices. Cook in double boiler until thick, stirring constantly. Soak gelatin in cold water; stir into hot mixture. Chill until partly set. Beat egg whites, add granulated sugar, and beat until stiff. Fold into gelatin mixture. Pour into pie crust and chill until set. Garnish with whipped cream of Cool Whip

Sweet Potato-Pecan Cheese Cake

Servings: 12

2 cups graham cracker crumbs
1/3 cup pecans, finely chopped
5 tablespoons butter, melted
3 tablespoons light brown sugar
4 8 oz. packages cream cheese, softened
1 cup sugar
1 teaspoon vanilla
4 large egg
1 1/2 cups sweet potatoes
1 1/2 tablespoons lemon juice

Preheat oven to 325 degrees. Stir together first 4 ingredients in a bowl until well blended. Press mixture on bottom and 1 1/2 inches up sides of a 9 inch spring form pan. Bake 8 to 10 minutes or until lightly browned. Beat cream cheese and next 2 ingredients at med. speed with heavy duty electric mixer until blended and smooth. Add eggs, 1 at a time, beating just until blended after each addition. Add sweet potatoes and lemon juice, beating until blended. Pour batter into prepared crust. (Pan will be very full.) Bake at 325 degrees for 1 hour to 1 hour and 10 minute or until almost set. Turn oven off. Let cheese cake stand in oven with door closed, 15 minutes. Remove cheesecake from oven, and gently run knife around outer edge to loosen from sides of pan. Do not remove sides of pan. Cool completely on wire rack about 1 hour. Cover and chill 8 to 24 hours. Remove sides and bottom of pan, and transfer cheesecake to a serving plate. Prepare Praline topping: immediately pour slowly over top of cheesecake, spreading to within 1/4 inch of edge.

Praline Topping: Bring to boil in a 1 quart saucepan over medium heat; 1 cup firmly packed brown sugar, 1/3 cup whipping cream, 1/4 cup butter; stirring often. Boil 1 minute; remove from heat. Gradually whisk in 1 cup powdered sugar and 1 teaspoon vanilla until smooth. Let stand 5 minutes, whisking occasionally. Use immediately. May garnish with Pecan-Pie Glazed Pecans. Stir together 1/4 cup dark corn syrup and 2 tbsp. sugar. Add 2 cups pecan halves; stir until pecans are coated. Line a jelly-roll pan with parchment paper; coat parchment paper with vegetable cooking spray. Spread pecans in a single layer in prepared pan. Bake at 350 degrees for 15 minutes or until glaze bubbles slowly and thickens. Stir every 3 minutes. Transfer pan to a wire rack. Spread pecans in a single layer, separating individual pecans; cool completely. Cooled pecans should be crisp; if not bake 5 more minutes.

cake

Per Serving (excluding unknown items): 485 Calories; 36g Fat (66.2% calories from fat); 9g Protein; 33g Carbohydrate; 1g Dietary Fiber; 167mg Cholesterol; 381mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 6 1/2 Fat; 1 1/2 Other Carbohydrates.

TO DIE FOR SWEET POTATO CAKE

Cake:

One:

- 1 ¼ cups unsweetened applesauce (or oil)
- 2 cups sugar
- 3 eggs

Two:

- 2 cups flour
- 1 tsp baking soda
- 1 ½ tsp baking powder
- ½ tsp salt
- 1 tsp cinnamon

Three:

- 2 cups grated sweet potatoes
- 1 cup shredded sweetened coconut
- 1 cup chopped nuts
- 1 tsp vanilla
- 1 cup crushed pineapple in juice, not sweetened (do not drain)

Cream Cheese Frosting

- 1 cup butter (softened)
 - 16 oz. cream cheese (softened)
 - 2 tsp vanilla
 - 2 lbs. powdered sugar
- Top with toasted pecans or coconut

Preheat oven to 350 degrees. Combine # 1 ingredients. Add #2 ingredients. Stir in #3 ingredients. Pour into a lightly greased and floured, two 9-inch pans or three 8-inch pans. (The cake is very moist so cutting parchment paper for the bottom of your pans will ensure they don't stick). Bake for 25-30 minutes for the 8-inch pans or 35-40 minutes for the 9-inch pans. Make sure tooth pick inserted comes out clean. Let cakes cool for 10 minutes in the pan and then remove to a cooling rack and let cool completely.

Frosting:

Beat butter and cream cheese until nice and fluffy. Add in vanilla and powdered sugar and beat until nice and smooth. Invert the cake onto a cake plate. Apply a generous dollop of frosting and spread. Gently place the second cake layer on top and continue to frost. Repeat with third layer if you made three. If desired, top with pecans or coconut. Refrigerate for an hour before serving for best results.

SWEET POTATO DUMPLINGS

2 Cans crescent rolls
1 pkg of sweet potato patties (cut in half)
2 cups sugar
2 cups water
1 ½ stick butter
1 Tbsp vanilla
1 Tbsp cornstarch
Cinnamon for sprinkling on top

Preheat oven to 350 degrees. Cut each patty in half. Open and unroll the crescent rolls. Separate the triangles. Place each patty on the wide end of each triangle. As you roll up each sweet potato half in the crescent roll, tuck the ends in. They don't have to be perfect. They don't have to be sealed so it's okay if the sweet potatoes aren't completely covered. After you finish rolling them up, place in an 8x8 glass baking dish with the pointed end of the crescent roll facing down. If you are doubling this recipe, use a 9x13 glass baking dish.

In a saucepan, combine water, sugar and cornstarch. Mix well. Add the butter. Heat over medium heat, stirring occasionally until butter has melted and the sugar has dissolved. Remove from heat and stir in vanilla. Pour sugar mixture over the dumplings. Sprinkle with cinnamon and bake for 35-40 minutes.

SWEET POTATO CRUNCH CAKE

Ingredients:

2 cups of cooked and mashed sweet potatoes
1 can (12 oz) evaporated milk
4 eggs
1 ½ cups sugar
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon ground ginger
Pinch of cloves
1 teaspoon salt
½-ish box yellow cake mix. If you like a more cake-like consistency, use more – up to a full box. If you like it to be more like a pie texture, use ½ box.
1 cup chopped pecans
1 cup butter, melted

Instructions:

Preheat oven to 350 degrees. Spray a 9x13 baking dish with non-stick cooking spray.
In a large bowl, beat together the sweet potatoes, milk, eggs, sugar and spices until well combined.
Pour into the prepared baking dish. Sprinkle the top with the yellow cake mix. I prefer ½ box. Sprinkle with chopped pecans. Pour the melted butter evenly over the top of the cake mix. Bake for 60-70 minutes or until the top is lightly browned and the custard is set. Serve warm with ice cream. Store in refrigerator.

SWEET POTATO TRIFLE CAKE

8 OZ. Cream cheese, softened
½ cup packed brown sugar
2 cups cooked and mashed sweet potatoes
1 ½ teaspoons vanilla
1 teaspoon pumpkin pie spice
2 cups heavy cream, cold
4 tablespoons granulated sugar
2 ½ cups crumbled gingersnap cookies
1 ½ chopped pecans

Beat softened cream cheese on speed until fluffy. Beat in brown sugar until smooth. Add sweet potatoes, vanilla and pie spice. Mix well, scraping sides of bowl as needed: set aside. In separate bowl, beat cream on medium high speed to the soft peak stage. Gradually beat in 4 tablespoons granulated sugar until stiff peaks form. In medium bowl, combine crumbled cookies and chopped nuts; reserve 1 cup of the cookie mixture for garnish. Pour even amounts of the cookie mixture in trifle dish. Divide half of the potato mixture over cookies followed by whipped cream. Repeat layers of cookies, potatoes and whipped cream. Cover and refrigerate for at least 3 hours or up to 1 day. When ready to serve; sprinkle with remaining cookie/nut mixture.

LAYERED SWEET POTATO CHEESE CAKE

Crust

2 cups gingersnap cookie crumbs

¼ cup melted butter

Cheesecake

4 packages (8 oz. each) cream cheese, softened

4 eggs

1 cup sweet potatoes, cooked and mashed

1 ½ teaspoons ground ginger

1 teaspoon cinnamon

¼ teaspoon nutmeg

Heat oven to 300 degrees. Grease or spray 9-inch springform pan. Wrap outside of pan in heavy duty foil. In bowl, mix crust ingredients. Press in bottom and 1 inch up side of pan. Bake 8 to 10 minutes or until set. Cool 5 minutes.

In a large bowl, beat cream cheese with electric mixer on medium speed just until smooth and creamy; do not overbeat. On low speed, gradually beat in sugar. Beat in eggs, one at a time, just until blended. Spoon 3 cups of the mixture into pan; spread evenly. Add sweet potatoes, ginger, cinnamon, and nutmeg to remaining cream cheese mixture; mix with wire whisk until smooth. Spoon over mixture in pan.

Bake 1 hour and 25 minutes to 1 hour and 30 minutes or until edges are set but center of cheesecake still jiggles slightly when moved. Turn off oven; open door at least 4 inches. Leave cheesecake in oven 30 minutes. Remove from oven to cooling rack. Without releasing side of pan, run knife around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Cover loosely; refrigerate at least 6 hours but no longer than 24 hours.

Run knife around edge of pan to loosen cheesecake again; carefully remove side of pan. Place cheesecake on serving plate. Cover and refrigerate any remaining cheesecake.

SWEET POTATO-COCONUT CREAM CAKE

2 cups sweetened coconut flakes
 ½ sliced almonds
 Parchment paper
 3 ½ cups all-purpose flour
 1 tablespoon baking powder
 ½ teaspoon salt
 1 ½ cups unsalted butter, softened
 1 ¼ cups granulated sugar
 1 cup light brown sugar; packed
 5 large eggs
 1 cup whipped cream
 1 ½ cups sweet potatoes, cooked and mashed
 1/3 cup coconut milk
 1 tablespoon vanilla
 Coconut Filling
 Coconut-cream Cheese Frosting

Preheat oven to 325 degrees. Bake coconut in a single layer in a shallow pan 6 minutes. Place almonds in a single layer in another shallow pan; bake with coconut, 7 to 9 minutes or until almonds are fragrant and coconut is lightly browned, stirring occasionally.

Line 3 (9-inch) round cake pans with parchment paper. Grease and flour.

Sift together flour, baking powder, and salt in a very large bowl. Beat butter at medium speed with a heavy-duty electric mixer until creamy; gradually add sugars, beating until blended. Beat 8 minutes or until very fluffy, scraping bottom and sides of bowl as needed. Add eggs, 1 at a time, beating well after each addition (about 30 seconds per egg). Stir in sweet potatoes until blended. Stir in whipping cream and next 3 ingredients. Gently fold batter mixture into flour mixture, in batches, just until combined. Pour batter in to prepared pans. Bake at 325 degrees for 30 – 32 minutes or until a wooden pick inserted in center comes out clean. Cool in pans or wire racks, and cool completely (about 1 hour). Place 1 cake layer on a serving plate. Spread half of chilled coconut cream filling over cake layer, pressing down gently. Repeat procedure with remaining cake layer and remaining coconut cream filling.

Gently spread coconut cream cheese frosting on top and sides of cake. Press toasted coconut onto sides of cake; sprinkle toasted almonds on top.

Coconut Filling

2 tbs. cornstarch; 1 tsp vanilla; 1 ¼ cups whipping cream; ½ cup firmly packed light brown sugar; ½ cup unsalted butter; 2 ¼ cups loosely packed sweetened coconut; ¼ cup sour cream. Stir together cornstarch, vanilla, and 2 tbsp. water in a small bowl. Bring whipping cream, brown sugar, and butter to a boil in a saucepan over medium heat. Remove from heat, and immediately stir in cornstarch mixture. Stir in coconut and sour cream. Cover and chill for 8 hours.

Coconut-Cream Cheese Frosting

Beat 2 (8oz) packages cream cheese, softened and $\frac{1}{2}$ unsalted butter, softened, at medium speed with an electric mixer until creamy. Gradually add 2 cups powdered sugar, beating at low speed until blended. Increase speed to medium, and beat in 1 tablespoon cream of coconut and 1 teaspoon vanilla until smooth.

Mashed Sweet Taters

There's nothing simple about mashed Taters
A combination of soil, sun and water
Produces an underground crop or tubers
That are dug up, washed off, and cooked
In a pot of boiling water. The heat
And kinetic energy bursts the walls of
The starch within the Taters, which releases
An enzyme named "Amylase" that breaks
Down starch and creates a kind of sugar,
These chemical interactions trap water
Creating a glue that thickens the dish.
Peering into the pot, we decide to add butter
And cream to the whole thing, O'well you
Have your own recipe. But somehow these
Underground roots become a beautiful whipped
Addition to our dinner table.

Think of Mashed Taters as an example of God's ability
To whip Blessings out of the daily, dirty tubers of life.
He knows how to grind our circumstances in the
Tater Masher of His Providence, turn curses into
Blessings, and bring good out of bad.

That's what He does when you give your life to Him.

We, at Topashaw Farms Wish each of you a Merry Christmas
And Pray God's Blessings will be upon you!

We appreciate your hard work and dedication these past few months.

Sweet Potato Pecan Pie Layer Cake

1 ½ cups butter, softened
2 cups firmly packed brown sugar
1 cup granulated sugar
1 tablespoon vanilla extract
5 large eggs
3 cups all purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
1 ½ cups milk
1 ½ cups grated sweet potato
Pecan Pie Filling (Recipe Follows)
Carmel Cream Cheese Frosting (Recipe Follows)
Garnish: pecan halves

Preheat oven to 350 degrees. Spray 3 (9-inch) round cake pans with baking spray with flour. In a large bowl, beat butter, sugars, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping occasionally to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in grated sweet potato. Pour batter into prepared pans. Bake until a wooden pick inserted in center comes out clean, 20-25 minutes. Let cool completely on wire racks. Spread Pecan Pie Filling between cake layers. Spread Carmel Cream Cheese Frosting on top and sides of cake. Garnish with pecans, if desired. Cover and refrigerate for up to 5 days.

Pecan Pie Filling

1 cup sugar
2/3 dark corn syrup
1/3 cup butter, melted
2 large eggs
1 ½ cups chopped pecans
1 teaspoon vanilla extract

In a medium saucepan, stir together sugar, corn syrup, melted butter, and eggs. Add pecans and vanilla. Cook over medium heat, stirring constantly, until mixture bubbles and is thickened, about 5 minutes. Let cool completely before using.

Carmel Cream Cheese Frosting

2 cups firmly packed brown sugar
1 cup butter
¼ cup water
1 8oz. package cream cheese, softened
1 tablespoon vanilla extract

7 ½ cups powdered sugar

In a medium saucepan, heat brown sugar, butter, and water over medium heat until sugar dissolves, about 5 minutes. Remove from heat, and let cool completely. In a large bowl, beat brown sugar mixture, cream cheese, and vanilla with a mixer at medium speed until creamy. Gradually beat in powder sugar until smooth

Mamaw Sweet Potato Cake Pie

2 cups cooked sweet potatoes
¾ cup sugar
2 eggs, beaten
2 teaspoons vanilla
¾ cup half & half
2/3 cup all purpose flour
½ teaspoon cinnamon
¼ teaspoon salt
¼ teaspoon baking powder
¼ teaspoon baking soda

Preheat oven to 350 degrees. Grease 8 x 8 baking dish. Mix sweet potatoes and sugar with mixer. Add eggs, vanilla and half and half mixing well. Add dry ingredients, mix until well blended. Pour into greased baking dish. Bake until toothpick inserted comes out clean. Cool 20 minutes on wire rack and then place in refrigerator until cold.

Topping:

½ stick butter (salted)
1 (7 ounce) pkg. flaked coconut
1 cup pecans (roughly chopped)
1 (8 ounce) pkg. cream cheese, softened
1 (14 ounce) can Eagle Brand milk
1 ½ cups whipping cream, whipped until stiff with 4 Tablespoons sugar
1 (14 ounce) jar caramel ice cream topping (using only ½ jar total)

Toast coconut and pecans in butter until they are golden brown. Set aside and let cool. Beat cream cheese and Eagle Brand milk together until creamy. Fold in whipped topping.

Time to Layer:

Layer ½ cream cheese mixture over cake. Sprinkle ½ cup toasted coconut & pecans. Drizzle ¼ jar caramel topping. Layer remaining cream cheese mixture and remaining coconut & pecans. Drizzle with remaining ¼ jar of caramel topping.

Freezes well.

MAMAW'S CANDIED SWEET POTATOES

2 cups sliced raw sweet potatoes
1 cup Karo syrup
½ cup sugar
½ stick butter

Slice potatoes in 13 x 9 inch dish. Slice butter over potatoes. Sprinkle sugar over butter. Pour Karo over all potatoes. Cover with foil. Bake 1 hour at 325 degrees.

CANDIED SWEET POTATOES

6 medium sweet potatoes
½ cup sugar
¼ cup water
3 Tablespoons butter

Scrub sweet potatoes thoroughly. Drop them in enough boiling, salted water to cover sweet potatoes. Cover pan. Lower heat and cook 15-20 minutes. Drain, peel sweet potatoes and cut into ½ inch slices. Put into buttered baking dish. Combine sugar, water and butter. Boil 2-3 minutes, then pour over cooked, sliced sweet potatoes. Bake at 350 degrees for about 30 minutes or until lightly brown. Spoon syrup over sweet potatoes several times while baking. Lemon juice or lemon slices on top of sweet potatoes while baking will improve flavor and help retain their bright color.

SWEET POTATO ICEBOX PIE

Crust:

Melt 1 stick of butter in 9-inch pie plate. Remove from heat and add 1 cup flour, ½ c chopped pecans, 2 tablespoons sugar and ½ teaspoon cinnamon. Mix well and with the back of the spoon, form crust against plate. Bake at 350 degrees for 15 minutes.

Filling:

First boil 2 medium sweet potatoes in salt water until soft. Remove from water and when cooled, skin and mash 1 cup sweet potatoes. In a large bowl, beat at high speed until smooth, the mashed potatoes, 1 (8 oz) package of cream cheese, ¾ cup light Karo syrup and ¼ cup firmly packed brown sugar. Then at medium speed, add and blend ¾ cups milk and 1 teaspoon vanilla. Pour into cooled crust and top with chopped pecans. Cover and freeze for 6 hours or until firm. Remove from freezer 15 minutes before serving.