

Sweet Potato and Walnut Cake with Orange Sauce

Jo Anne Diehl made a Brazilian dessert for our cookbook group in Ann Arbor from *The South American Table*. I loved the flavor but found the texture to be too dense and the chocolate topping too hard to cut through without crushing the torte. I found a recipe for sweet potato and walnut cake and added orange sauce with Grand Marnier as a topping (see recipe).



Ingredients:

- 1 large sweet potato (1 1/2 cup pureed)
- 1 cup walnuts
- 1/4 cup oil
- 1/4 cup butter
- 1 cup sugar
- 2 tsp. vanilla
- 1/4 tsp. salt
- 5 eggs
- 1 1/2 cups flour
- 4 tsp. baking powder

Equipment:

- Food processor
- Microwave safe dish
- Stand mixer
- 9" Bundt pan

☑	Directions	Time (min)	
	Preheat oven to 300 degrees		
	Wash sweet potato. Poke holes in the skin with a fork and then wrap in paper towel and	8	18
	Microwave on high until soft	6	
	Remove skin, cut into pieces	4	
	Melt 1/4 cup butter in a microwaveable dish	1	
	Grease a 9" Bundt pan, and then dust with flour	2	
	Sift together 1 1/2 cups flour and 4 tsp. baking powder	1	
	Mince 1 cup walnuts	2	
	In a food processor, puree the sweet potato and walnuts	2	
	Using a stand mixer, combine 1/4 cup melted butter, 1 cup sugar, 1 tsp. vanilla, and 1/4 tsp. salt. Beat until fluffy.	4	
	Add 5 eggs one at a time while beating	2	
	With a spoon, gently fold in the flour and then the sweet potato	2	
	Pour into the Bundt pan and bake until a toothpick comes out clean		55
	Make Orange Sauce (see recipe) and set aside	21	
	Turn out cake and allow to cool	9	
	Drizzle with orange sauce and serve	1	
	Total	2 hrs. 2 min.	