



SPICED SWEET POTATO SNACKING CAKE

with Maple Apple Compote & Lemony Crème Fraîche

INGREDIENTS

6 PERSON | 12 PERSON



1 | 2
Sweet Potato



2 | 4
Apples



1 | 2
Lemon



1 TBSP | 2 TBSP
Warming Spice Blend



½ Cup | 1 Cup
Flour
Contains: Wheat



1 Cup | 2 Cups
Rolled Oats



1 oz | 2 oz
Pecans
Contains: Tree Nuts



1 | 1
Baking Powder



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



2 | 4
Eggs
Contains: Eggs



1 TBSP | 2 TBSP
Cornstarch



3 TBSP | 6 TBSP
Brown Sugar



1 oz | 2 oz
Golden Raisins



4 TBSP | 8 TBSP
Maple Syrup



6 TBSP | 12 TBSP
Crème Fraîche
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

SWEET POTATO

Mashed sweet potato lends a beautiful hue and extra-luscious texture to this simple but sumptuous snacking cake.



PREP: 15 MIN | COOK: 60 MIN | CALORIES: 560



COOL IT!

Cool your mashed sweet potato completely before mixing it into the batter to help keep things light and fluffy (nobody likes a gummy cake!).

BUST OUT

- Peeler
 - Zester
 - Baking dish
 - 2 Medium bowls
 - Plastic wrap
 - Potato masher
 - Large bowl
 - Whisk
 - 2 Small bowls
 - Large pan
 - Kosher salt
 - Nonstick cooking spray
 - White sugar (½ Cup | 1 Cup)
 - Butter (½ Cup | 1 Cup)
- Contains: Milk



1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. **Wash and dry produce.**
- Peel and dice **sweet potato** into 1-inch pieces. Zest and halve **lemon**. Halve, core, and dice **apples** into ½-inch pieces.
- Coat an 8-by-8-inch baking dish (**9-by-13-inch baking dish for 12 servings**) with **nonstick cooking spray**.



2 COOK & MASH SWEET POTATO

- In a medium microwave-safe bowl, combine **sweet potato**, **1 tsp water**, and **1 tsp salt** (**2 tsp water and 2 tsp salt for 12 servings**); cover with plastic wrap. Microwave in 2-minute intervals until sweet potato is softened, 4-6 minutes total. **TIP: If sweet potato is still firm, continue to cook in 1-minute intervals until soft.**
- Add **2 TBSP butter** (**4 TBSP for 12**) and mash until slightly smooth (**it's OK if some lumps remain!**). Transfer mashed sweet potato to refrigerator to cool, 5-7 minutes.



3 START BATTER

- Meanwhile, place **4 TBSP butter** and **2 tsp Warming Spice Blend** (**8 TBSP butter and 4 tsp Warming Spice Blend for 12 servings**) in a large microwave-safe bowl. (**Be sure to measure the Warming Spice Blend—we sent more!**) Cover with plastic wrap and microwave in 30-second intervals until melted, 1-2 minutes total. Stir to combine.
- Add **cooled mashed sweet potato**, **sour cream**, and **½ cup white sugar** (**1 cup for 12**) to bowl; whisk until well combined.
- Whisk in **eggs*** one at a time until smooth.



4 FINISH BATTER & BAKE CAKE

- In a second medium bowl, combine **flour**, **oats**, **pecans**, **half the baking powder**, and **1 tsp salt** (**all the baking powder and 2 tsp salt for 12 servings**).
- Transfer **flour mixture** to bowl with **sweet potato mixture**; mix until just combined.
- Pour **batter** into prepared baking dish.
- Bake on top rack until cake is springy to the touch and a toothpick inserted into the center comes out clean, 25-30 minutes.



5 SOFTEN RAISINS

- While cake bakes, in a small bowl, combine **raisins**, **¼ cup water** (**½ cup for 12 servings**), and **juice from the lemon**.
- Cover with plastic wrap; microwave until raisins soften, 45-60 seconds. Set aside.



6 COOK APPLE COMPOTE

- Melt **1 TBSP butter** (**2 TBSP for 12 servings**) in a large pan over medium heat. Add **apples**, **cornstarch**, **brown sugar**, and **¼ tsp salt** (**½ tsp for 12**); cook, stirring, until fragrant, 30-60 seconds.
- Add **softened raisins and their liquid**; cook, stirring occasionally, until apples are tender and glossy, 3-5 minutes.
- Remove from heat. Stir in **maple syrup** and **1 TBSP butter** (**2 TBSP for 12**) until butter is melted and mixture is well combined.



7 FINISH & SERVE

- In a second small bowl, combine **crème fraîche** with as much **lemon zest** as you like.
- Once cake is done, let cool for 10 minutes. Cut **cake** into 12 pieces to serve (**you'll have 24 pieces for 12 servings**).
- Divide cake between plates; top with **apple compote** and **lemony crème fraîche**. Refrigerate any remaining cake and toppings, covered, for up to 5 days.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.