



## Food Service Created, Kid Approved Commodity Recipe Contest



### Recipe Title: Sweet Potato Cake

Recipe Category: Dessert

<i>Ingredients</i>	<i>Weight / Measure</i>	<i>Directions</i>
Sugar, granulated	4 cups + 1/8 cup	<p>In a large mixing bowl, fitted with a paddle, combine sugar, sweet potato, oil, applesauce, and eggs. In a separate bowl combine flour, baking powder, baking soda, cinnamon, nutmeg, and salt. Add dry ingredients to the sweet potato mixture and mix until all ingredients are incorporated. Prepare a hotel pan (17" x 25" x2") by greasing and dusting with flour. Place batter into pan and distribute to edges evenly. Place pan in a preheated 325° F oven. Bake for 25 to 35 minutes or until a toothpick inserted into the center of cake comes out clean. Allow cake to cool completely. After cake is cool, cut cake with a knife into serving size pieces. Remove pieces from pan with a small spatula and serve.</p> <p>Cutting instructions: Make 5 equally spaced cuts across the 17" side, then make 10 equally spaced cuts across the 25" side.</p>
Potato, sweet, canned	1 lb + 15 1/4 oz	
<b>Oil, salad type</b>	<b>1 cup + 1/2 Tbsp</b>	
<b>Applesauce, canned, sweetened</b>	<b>1 cup + 1/2 Tbsp</b>	
<b>Eggs, frozen, whole</b>	<b>12 oz</b>	
<b>Flour, AP</b>	<b>4 cups + 1/8 cup</b>	
Baking powder, double acting	1 Tbsp + 1 1/8 tsp	
Baking soda	2 1/8 tsp	
Cinnamon, ground	2 1/8 tsp	
Nutmeg, ground	2 1/8 tsp	
Salt, table	1 tsp	

Submitted by: Jocelyn Shimmel, Leominster Public Schools

Adapted from: "A Taste of Home" magazine

**Serving: 2 oz**

**Yield: 50 Servings**

**Volume:**

#### Nutrients Per Serving

Calories 174	Carbohydrate 29.66g	Saturated Fat 0.88g	Vitamin A 34 IU	Iron 0.92mg	Sodium 164mg
Protein 2.28g	Total Fat 5.35g	Cholesterol 29mg	Vitamin C 0.95mg	Calcium 34.33mg	Dietary Fiber 0.74g