

Spiced Raisin-Nut Bundt Cake

Servings: 12

1½ cups butter or margarine, softened
1¼ cups sugar
1 cup dark brown sugar, packed
4 large eggs
1½ cups canned sweet potatoes or yams, mashed
2 teaspoons vanilla extract
3 cups flour, all-purpose
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
½ teaspoon salt
1 cup pecans, chopped

Glaze topping:

2 tablespoons lemon juice
1 cup confectioner's sugar

Preheat oven to 350° F. Grease a 10-cup Bundt pan. In a large bowl with an electric mixer on medium speed, beat the butter, granulated sugar and brown sugar until smooth and creamy.

Add the eggs, sweet potatoes and vanilla; beat until smooth. In a small bowl, stir together the flour, baking soda, cinnamon, nutmeg and salt. Add to the egg mixture. With the mixer on low speed, beat 2 minutes until well blended, occasionally scraping the bowl with a rubber spatula. Stir in the pecans.

Spoon the batter into the prepared pan. Bake 1 hour or until a toothpick inserted into the center of the cake comes out clean. Remove to a wire rack; cool 10 minutes. Remove the cake from the pan. Cool completely.

Lemon Glaze Topping: Mix together lemon juice and confectioners sugar until smooth. Drizzle glaze over cake.

Optional Topping: Dust lightly with confectioners' sugar.

Cake Recipe By: Adapted from [The Perfect Potato](#), by Diane Simone Vezza, Running Heads, Inc., New York, 1993. p. 149.

Lemon Glaze Topping by: [The Best of the Sweet Potato Cookbook](#).³