

Sweet Potato and Date Cake

This is one recipe that is great to serve at any morning or afternoon tea.

15min prep 1hr cook Serves 12

Ingredients for cake

2 ½ cups of whole meal self-raising flour. You can use white self-raising flour.

1 cup brown sugar

1 teaspoon mixed spiced

½ teaspoon bicarbonate of soda

3 cups of grated gold flesh sweet potato – any of our gold flesh variety of sweet potato will suit the recipe.

½ cup of chopped dates

1 cup of vegetable oil

3 large eggs

2 tsp finely grated orange rind

Ingredients for Icing

125g cream cheese

50g butter, soften

½ cup icing sugar mixture

Orange zest to serve

Method:

Step 1

Preheat oven to 180°C. Grease and line a 20cm round cake pan



Step 2

Place flour, sugar, mix spice, bicarbonate of soda, sweet potato and dates. Make a well in the centre. In another bowl combine oil, eggs and orange rind and pour into the flour mixture. Stir mixture until well combined and pour into prepared cake pan.

Step 3

Bake for 1 hour or until skewer inserted in centre comes out clean. Set aside in pan for 5 mins before turning onto a wire rack to cool

Step 4

Once cake has cooled. Mix cream cheese, butter and icing sugar in a bowl using a electric beater. Keep beating until light and fluffy. Spread over the cake and decorate with orange zest.