



Sweet Potato Crumb Cake

INGREDIENTS

4 large eggs
2 cups granulated sugar
1 cup vegetable oil
1 cup mashed sweet potato
1/3 cup hot water
1 tablespoon vanilla extract
2 cups all-purpose flour
2 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon salt
1/2 teaspoon ground nutmeg

Crumb Topping:

3/4 cup all-purpose flour
3/4 cup granulated sugar
1/2 cup brown sugar — packed
1 tablespoon ground cinnamon
6 tablespoons unsalted butter

DIRECTIONS

1. Preheat oven to 350°F. Grease a 9x13” pan with shortening.
 2. For the crumb topping: in a medium bowl, whisk flour, brown sugar, granulated sugar, and cinnamon. Using 2 knives or pastry blender, cut in the butter until crumbs are formed.
 3. In a medium bowl combine the flour, baking powder, cinnamon, cloves, salt, baking soda, and nutmeg. Set aside. Beat the granulated sugar and oil on medium-high speed until combined. Add the eggs 1 at a time, combining well after each addition and scraping down the sides of the bowl as needed. Add the mashed sweet potatoes and vanilla and beat until well blended. At low speed add half the flour mixture, then water, followed by remaining flour mixture.
 4. Spread mixture on the bottom of pan and top with crumb topping. Bake for 45 to 55 minutes until a toothpick comes out moist but mostly clean. Let cool in the pan. Serve warm or room temperature.
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