

Yam Cupcakes with Orange Buttercream Icing

A cake mix and a can of sweet potatoes magically turn into moist tasty cupcakes iced with the ultimate orange icing. Top with sprinkles, if desired.

1 (18.25-ounce) yellow or butter cake mix
2 teaspoons ground cinnamon
1 (15-ounce) can sweet potatoes, drained and mashed or 1 cup mashed sweet potatoes
2 eggs
2 tablespoons canola oil
1 cup water
Orange Buttercream Icing (see recipe)

Preheat the oven to 350° F. In a mixing bowl, combine the cake mix, cinnamon, sweet potatoes, eggs, oil and water and mix until well blended. Transfer batter into cupcake paper lined tins and bake for 18 to 22 minutes or until the center bounces back to touch. Cool and ice with Orange Buttercream Icing (see recipe).

Orange Buttercream Icing

4 tablespoons butter
1 (16-ounce) box confectioners' sugar
1/4 cup orange juice or more if needed
1 teaspoon vanilla extract

In a mixing bowl, cream the butter and gradually add the confectioners' sugar and orange juice until smooth and creamy. Add vanilla and frost the cupcakes.

Makes 24 cupcakes

* Created by Louisiana Sweet Potato Commission spokesperson, Holly Clegg.
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