



Elaine Roy's Sweet Potato Cake

Ingredients:

- 3 cups sugar
- 1 cup vegetable shortening
- 4 eggs
- 2 cups mashed cooked sweet potatoes
- 3 1/2 cups flour
- 1 tsp baking powder
- 2 tsp baking soda
- 2 tsp salt
- 1/2 tsp ground cloves
- 1 t sp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 tsp ground allspice
- 2/3 cup water
- 1 cup pecans, finely chopped
- 1 cup raisins

Instructions:

Preheat oven to 350 degrees. Cream together sugar and vegetable shortening. Beat in eggs and sweet potatoes. Sift together flour, baking powder, baking soda, salt, cloves, cinnamon, nutmeg, and allspice. Mix dry ingredients and water, alternately, into creamed mixture. Stir in pecans and raisins and mix until well blended. Pour batter into a greased and floured 12-cup Bundt pan. Bake for 1 hour to 1 hour, 15 minutes or until a toothpick inserted in the center of cake comes out clean. Cool in pan 15 minutes before inverting onto a wire rack and removing pan. Cool completely.

Serving Size: 24 servings

Cook Time: 1 hour 30 minutes

Credits: Elaine Roy's Cake Shop