



Yam Cake with Cream Cheese Cranberry Filling

Ingredients:

1 box reduced-fat yellow cake mix
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
3 large eggs
2 tbsp. canola oil
1 1/3 cups water
1 (15 oz.) can sweet potatoes (yams), drained and mashed or 1 cup fresh sweet potatoes, cooked and mashed
1 cup drained crushed pineapple
1 tsp. vanilla extract
Cream Cheese Icing (recipe follows)

Instructions:

Preheat oven to 350 degrees. Coat three 9-inch round cake pans with nonstick cooking spray. In a large mixing bowl, combine the cake mix, cinnamon, nutmeg, eggs, oil, water, sweet potatoes, crushed pineapple and vanilla, mixing at low speed until well combined. Pour into prepared pans. Bake for 20 to 25 minutes or until wooden pick inserted comes out clean. Cool and ice with Cream Cheese icing.

Cream Cheese Icing

1 (8-ounce) package fat-free cream cheese
3 tbsp. margarine
1 16-ounce box confectioners' sugar
1 tsp. vanilla extract
1/2 cup dried cranberries

In mixing bowl, beat together cream cheese and margarine until creamy. Gradually add confectioners' sugar, mixing until smooth. Add vanilla, mixing well. Remove 2/3 cup icing and mix with cranberries. Use cranberry mixture to ice between layers and ice sides and top of the cake with the remaining icing. Makes 16 to 20 servings.

Serving Size: 16 – 20 servings

Cook Time: 30 minutes

Credits: Holly Clegg