

# ***Lee Brother Your Holiday Winning Baked Good***



## **Sweet Potato Pound Cake with Caramel Sauce by Rose Stancil**

When sweet potatoes are in season, I always bake several pans full, peel them, and wrap them individually in plastic wrap, drop them in a large zip lock freezer bag and put in the freezer. This way I have fresh SC sweet potatoes all year long for such wonderful recipes.

### Ingredients:

1 c. butter	1 t. baking powder
2 c. sugar	1 c. buttermilk
5 eggs	1 c. cooked, mashed sweet potato
3 c. all-purpose flour	1/2 t. vanilla extract
1/4 t. baking soda	1/4 t. coconut extract
1/2 t. salt	1 c. toasted pecans, chopped

Preheat oven to 350 degrees. Cream sugar and butter until well mixed. Add eggs one at a time. Combine flour, baking soda, salt and baking powder. Mix well and add to creamed mixture alternately with the buttermilk. Add sweet potatoes and extracts. Grease and flour a 10" Bundt pan. Sprinkle toasted pecans over bottom of pan. Pour batter into pan. Bake for 1 hour and 15 minutes, or until tester comes out clean. Cool 10 minutes in pan on wire rack. Remove from pan. Make caramel sauce just prior to serving cake.

### Caramel Sauce

1 c. brown sugar	1/4 c. milk
1/2 c. butter	Confectioner's sugar as needed

Combine brown sugar and butter in saucepan. Bring to a boil. Boil for 2 minutes without stirring. Remove from heat and add milk. Stir well. Add confectioner's sugar as needed to thicken. (Takes more sometimes than others. Consistency is up to you.) Place caramel sauce in gravy bowl and pour over Sweet Potato Pound cake slices.