

Sweet Potato Date Snacking Cake | by Sierra Waters

Equipment

9" Square Baking Pan or 9" Round Cake Pan

Ingredients

1 medium sweet potato (1 ¼ cup mashed)

8 Medjool dates, chopped into ¼ inch pieces

6 tablespoons milk

2 eggs

¼ cup pure maple syrup

¼ cup coconut sugar

½ cup avocado oil

1 teaspoon vanilla

1 inch fresh ginger, grated

1 2/4 cup einkorn flour or AP flour

2 ½ teaspoons ground cinnamon

1 teaspoon baking powder

½ teaspoon baking soda

Pinch of salt

Whipped Maple Butter

1 stick unsalted butter, softened

¼ cup pure maple syrup

Pinch of salt

Instructions

1. Preheat the oven to 375 degrees Fahrenheit. Place the sweet potato on a sheet pan and pierce the skin with a fork. Roast for 40-50 minutes until the sweet potatoes are tender and a fork pierces through easily. Let cool for 5 minutes, and then carefully peel the skin from the flesh of the sweet potatoes. This is easiest to do while the potatoes are still warm. Place the roasted sweet potato in a large bowl and lightly mash with a fork. It's ok to have some small clumps of sweet potato.
2. Next, preheat the oven to 350 degrees Fahrenheit. Warm the chopped dates and milk in a small saucepan over low heat. As the dates soften, lightly smash with a spatula into smaller pieces. Remove the pan from the heat when all the dates are very soft and have melted into the milk. Set aside to cool slightly.
3. Next, mix the wet ingredients. In the large bowl with the mashed sweet potatoes, add eggs, maple syrup, coconut sugar, avocado oil, vanilla extract, and grated ginger. Whisk together until combined. Add the date and milk mixture and whisk until thoroughly incorporated.
4. Then, add the flour, baking powder, baking soda, cinnamon, and salt into the bowl with the wet ingredients. Mix with a spatula until combined and there are no more dry flour clumps.
5. Pour the batter into a lightly greased square 9" baking pan and spread evenly into all the corners. Bake for 25 minutes until a knife inserted in the middle comes out clean and the cake is golden brown and puffed on top. Remove the pan from the oven and let cool completely.
6. Meanwhile, make the whipped maple butter. Whip the softened butter and maple syrup in a medium-sized bowl with an electric mixer until lightened in color and fluffy in texture.

7. Cut the snacking cake into squares to serve and spread with whipped maple butter, and enjoy!