

POTATO AND PUMPKIN SPICE CAKE WITH SOUR CREAM FROSTING



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- **Spice Cake:**

- 110g butter
- 260g light brown sugar
- 2 large eggs
- 200g pumpkin purée
- 200g potato purée*
- 1 tsp vanilla extract
- 250g cake flour (sifted)
- half tsp baking soda
- quarter tsp ground cinnamon
- quarter tsp ground cloves
- 120ml buttermilk
- **Sour Cream Frosting:**
- 1 cup sour cream and cream cheese
- half cup butter
- 4 cups powdered sugar
- 1 tsp vanilla extract
- 1 tsp ground cinnamon

INSTRUCTIONS

Spice Cake

Cream the butter, eggs and sugar.

Add cinnamon, cloves, vanilla extract.

Fold through potato and pumpkin purée, and whisk in the buttermilk.

Add flour and baking soda, fold through well.

Align Swiss roll tin and spray with Spray and Cook.

Bake at 180°C for 1 hour.

Sour Cream Frosting

Cream butter and sugar and add vanilla and cinnamon.

Fold through the sour cream and cream cheese.

* *Potato purée: French term for mashed potato.*

#PotatoPumpkinPudding #PotatoesSA #ProudlyPotatoes