

Sweet Potato Pound Cake

12 CUP BUNDT PAN (REQUIRED)
 1 CUP SHORTENING
 3/4 CUP SALTED BUTTER (ROOM TEMP.)
 3 CUPS GRANULATED SUGAR
 2 TSP. BAKING POWDER
 1 TSP. SALT
 9 RAW EGGS
 1 1/2 CUPS COOKED SWEET POTATOES
 (BLENDED SMOOTH)
 3 CUPS ALL-PURPOSE FLOUR
 2 TSP. VANILLA FLAVORING
 1 TSP. CINNAMON OR PIE SPICE (OPTIONAL)

Options:

BRUCE'S CANNED YAMS: Pour into microwavable bowl and heat on high for 4 minutes. Blend well with an electric mixer - until smooth.

FRESH SWEET POTATOES will have more flavor. Bake them and then blend until smooth.

Preheat oven to 350 degrees. Use electric mixer to mix shortening and butter until creamy - add sugar and mix until light and fluffy. Add baking powder & salt. Now add eggs one at a time. Add potatoes and mix well. Add flour 1/2 cup at a time. Add flavoring and spice. Mix on medium/low speed for 2 minutes. Pour into well-greased, fluted 12 cup Bundt pan. (Fill 3/4 full and do not overfill)

Bake for 40 minutes at 350 degrees. Turn oven down to 325 degrees and bake for 50 more minutes.