

Sweet Potato Pudding Cake

Servings: 12

Ingredients

Cake

- 1 cup raisins
- 2 tablespoons dark or light rum
- 1 cup whole-wheat pastry flour
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon salt
- 1 pound sweet potato (about 1 large), cooked and peeled
- 3 large eggs
- 1 14-ounce can coconut milk
- 1 cup packed light brown sugar
- 2 tablespoons butter, melted

Topping

- ½ cup unsweetened shredded coconut
- 2 tablespoons packed brown sugar
- ⅛ teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F. Coat a 9-inch springform pan with cooking spray.

To prepare cake: Toss raisins and rum in a small bowl and let stand. Whisk flour, nutmeg and salt in another bowl.

Mash sweet potato in a large bowl (you should have about 1 ¾ cups). Add eggs; beat with an electric mixer on medium speed until combined. Add coconut milk, 1 cup brown sugar and butter; beat until combined. Stir in the dry ingredients until evenly moistened. Stir in the raisins and any remaining rum. Spread the batter in the prepared pan.

To prepare topping: Combine coconut, 2 tablespoons brown sugar and cinnamon in a small bowl. Sprinkle on top of the cake.

Bake the cake until a knife inserted into the center comes out clean, 1 to 1 ¼ hours. Let cool in the pan for 10 minutes. Run a knife around the edge of the pan and gently remove the side ring. Let cool at room temperature for 1 hour, then refrigerate until cold, about 3 hours.