



# Sweet Potato Pound Cake

This Sweet Potato Pound Cake made with Bison Sour Cream is topped with a decadent pecan praline sauce, and is full of yummy maple flavor.

Servings	Prep Time	Cook Time	Total Time
18	20m	55m	1hr 15m

## Ingredients

1½ cups Bison Sour Cream  
3 cups all-purpose flour  
1½ cups butter  
1½ cups sweet potato, cooked and mashed  
1 cup sugar  
¾ cup brown sugar, packed  
4 eggs  
4 tsp vanilla extract, divided  
2 tsp baking powder  
1 tsp baking soda  
1½ tsp cinnamon  
¾ tsp salt  
½ tsp ground ginger  
¼ tsp nutmeg  
1¼ cups light brown sugar  
1 cup pecans, chopped  
½ cup salted butter  
½ cup heavy cream  
¼ cup maple syrup  
2 tsp vanilla  
¼ tsp Kosher salt

## Instructions

1. Preheat oven to 350°F. In a medium bowl combine flour, salt, baking powder, baking soda, nutmeg, ginger, and cinnamon. Set aside.
2. Using a stand mixer, cream the butter, white and brown sugar, and 2 tsp of vanilla together. Add in eggs one at a time, then add sweet potato. With mixer still on, start adding in dry mix, and alternate with adding in Bison Sour Cream. Be sure last addition into the mixture is dry mix (and not the Bison Sour Cream).
3. Prepare a Bundt or pound cake pan with olive oil, butter, or nonstick cooking spray.
4. Carefully scoop batter into pan and bake for 55-60 minutes. Cake will be done when toothpick or butter knife inserted into center comes out clean. Cool well before removing from pan.
5. To make maple pecan praline sauce, heat a saucepan over low flame and add light brown sugar, heavy cream, salted butter, and maple syrup. Let sauce come to a bubble and stir consistently for 10-15 minutes. When sugar is fully melted, and sauce resembles a smooth caramel, it's done.
6. Turn off flame and mix in remaining vanilla extract, pecans, and kosher salt. Allow sauce to cool to almost room temperature before serving.
7. Remove cake from pan, and top with thickened sauce. Serve and enjoy!

