

MORNINGVIEW OF GREENSBORO

Sweet Potato Cake with Cream Cheese Pecan Icing

Method

Sweet Potato Cake:

- Preheat oven to 350° F
- Combine eggs, oil, and sugar and beat well
- Fold in remaining ingredients
- Separate into 3" x 9" round cake pan
- Bake for 40 minutes

Cream Cheese Pecan Icing:

- Combine softened cream cheese, butter, vanilla and sugar until smooth
- Assemble cake and garnish with pecans



Ingredients

Sweet Potato Cake

- 2 cups self rising flour
- 2 cups sweet potatoes, raw, grated
- 2 cups sugar
- 2 teaspoons cinnamon
- 4 eggs
- 1 ½ cup vegetable oil

Cream Cheese Pecan Icing

- 1 box confectioners' sugar
- 4 oz. butter
- 8 oz. cream cheese
- 1 cup pecans, chopped
- 1 teaspoon pure vanilla extract

Morningview of Greensboro sits graciously on a high lot surrounded by beautiful neighborhoods, conveniently located near shopping, medical offices and Moses Cone Hospital. Our excellent location is complemented by the lifestyle of comfort, compassion and caring found when stepping inside our front doors.

**MORNINGVIEW
OF GREENSBORO**

3200 North Elm Street • Greensboro, NC
336-545-3444