



Sweet Potato Cookie Cake

Creamy Sweet Potatoes add a harvest touch

Sweet Potato Cream:

6 ounces cream cheese, softened
1/3 cup light brown sugar
1/4 cup thick sweet potatoes puree
1 large egg yolk
1 teaspoon pumpkin pie spice
1/8 teaspoon salt

- In a mixing bowl, mix above ingredients until smooth. Set aside.

Batter:

1-1/2 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon salt
12 Tablespoons unsalted butter
1-1/2 teaspoons pure vanilla
1 cup light brown sugar, packed

2 large eggs and 1 egg white
1/2 cup chopped toasted pecans

Before Starting: Adjust oven rack to middle position and heat oven to 350 degrees F. Make foil sling for 8-inch square baking pan by folding 2 long sheets of aluminum foil so each is 8 inches wide. Lay sheets of foil in pan perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides of pan, smoothing foil flush to pan. Grease pan.

1. In medium-sized bowl, stir together flour, baking powder, and salt. Set aside.
2. Brown the butter: Melt butter in 10-inch skillet over medium-high heat, continue to cook, swirling skillet and stirring constantly with silicone spatula until butter is deep golden brown and has a nutty aroma, about 1 to 3 minutes. Remove pan from heat as the butter will continue to turn brown.
3. Transfer butter to mixing bowl, whisk in vanilla and 1 cup light brown sugar. Mix in eggs and reserved egg white until batter is smooth.
4. Stir in reserved flour mixture until just incorporated.
5. Remove and set aside 1/2 cup batter; spread remaining batter evenly into greased prepared 8-inch pan.
6. Using spoon, spread cream cheese mixture over batter. Drop teaspoons of the reserved 1/2 cup batter over the cream cheese, lightly swirl cake batter and cream cheese mixture, making marbled pattern. Sprinkle the toasted chopped pecans over the top.
7. Bake cookie cake until edges are light golden and toothpick inserted in center comes out with few moist crumbs attached, 35 to 40 minutes, rotate pan halfway through baking.
8. Let cookie cake cool in pan on a wire rack. Transfer cookie cake to wire rack and let cool completely, about 1 hour. Use the foil sling to lift them out, then cut into 12 pieces for serving.

Recipe Inspired by: America's Test Kitchen, *The New Cookie*, p. 329. Pumpkin Cream Cheese Blondes

About the Recipe: Not having any canned pumpkin puree or all of the spices needed, I decided to try some sweet potatoes and pumpkin pie spice as substitutes in this recipe. I also decided to add a sprinkle of pecans for some added texture. They added that autumn feeling and made the finished squares taste a little like sweet potato gingerbread. It was different than the original Test Kitchen recipe but a delicious treat to serve this fall.