

SWEET POTATO SAVORY CAKE



SERVES
6



METHOD
BAKE



MINUTES
60



DIFFICULTY
2/10



Sweet potatoes are a starchy, sweet-tasting, and versatile root vegetable. Often easily incorporated into many dishes, chef Caroline wanted to create a recipe for us that was perfect for holidays or any other occasion. You can bake and serve up these individual cakes for guests at your next event.

Of course, this isn't strictly a holiday dish, you can prepare a few ahead of time for a quick and delicious lunchtime bake. Preparation is super easy and yields about 6 of these little cakes all baked in our BIO-MO140 biodegradable paper baking mold.

Peel and then grate the sweet potato
Grate the cheese
Chop the spinach and combine these three ingredients in a bowl
In a separate bowl mix together eggs and flour
Stir in the milk and then the oil
Add all the vegetables to the egg and flour mixture
Add salt, ground coriander, and baking powder
Pour the batter into ungreased baking pans
Bake at 355° F for 30-40 minutes
Let cool before unmolding
Enjoy!



Makes 2 Loaves

Duc baking mold

Ingredients

- 3 eggs
- 1 ¼ cup AP flour
- 1 sweet potato (½ lb) peeled
- 3 ½ cup baby spinach
- 3 oz hard cheese (like an emmental or comte)
- ½ cup minus 1 tbsp milk
- ½ cup minus 1 tbsp olive oil
- ½ tsp salt
- 1 tsp ground coriander
- 2 tsp baking powder

