

## Dessert

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# Sprinkle-Me-Happy Cake

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"  
Better Homes and Gardens Magazine - May 2012

**Servings: 32**

**Preparation Time: 1 hour 30 minutes**

**Bake Time: 50 minutes**

**4 eggs, lightly beaten**

**4 cups all-purpose flour**

**2 1/2 cups sugar**

**4 teaspoons baking powder**

**1 teaspoon salt**

**1/4 teaspoon ground cloves**

**2 1/2 cups (about 5) ripe bananas, mashed**

**1 1/4 cups vegetable oil**

**2 teaspoons vanilla**

**2 1/2 cups (about 9 oz) uncooked sweet potatoes, peeled and shredded**

**1 can (8 oz) crushed pineapple in juice, drained**

**2 recipes "Almost-Homemade Vanilla Buttercream Frosting" (see recipe)**

### **FOR DECORATING**

**1 3/4 to 2 cups white jimmies and/or white nonpariels**

**food coloring**

**1 recipe Candy Clay (see recipe for Making Candy Clay)**

**1 tablespoon light-color corn syrup**

**assorted dragees or small round candies**

Allow the eggs to stand at room temperature for 30 minutes.

Grease three 8x1-1/2-inch square baking pans. Line the bottoms with parchment. Grease the paper. Flour the pans, shaking out the excess. Set aside.

Preheat the oven to 350 degrees.

In a very large bowl, stir together the flour, sugar, baking powder, salt and cloves. Stir in the bananas, oil, eggs and vanilla just until combined. Fold in the shredded sweet potatoes and drained pineapple. Evenly divide the batter among the prepared pans. Spread evenly. Refrigerate one layer.

Bake two layers on one rack for 50 to 55 minutes, until the layers are set in the center when gently shaken and the tops are golden. Cool the layers in pans on wire racks for 10 minutes. Remove the layers from the pans. Discard the paper. Cool completely on wire racks. Bake and cool the third layer.

Place one layer on a serving plate. Frost the top with about one cup of the "Almost-Homemade Vanilla Buttercream Frosting". Add a second layer. Spread the top with one cup of the frosting. Top with the final layer. Frost the top and sides. (Expect to have more frosting than needed.)

Decorate with sprinkles. (See Making Cake Tinting Sprinkles and Sugar) and (Making Colored Stripes On A Cake).

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Per Serving (excluding unknown items): 208 Calories; 9g Fat (39.9% calories from fat); 2g Protein; 29g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 137mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 2 Fat; 1 Other Carbohydrates.