



## Spiced Sweet Potato Squares with Brown Sugar Glaze

### Ingredients:

- 1<sup>3</sup>/<sub>4</sub> cups all-purpose flour
  - ½ teaspoon baking soda
  - ¾ teaspoon salt, plus more for glaze
  - 1 tablespoon minced candied ginger
  - 1 teaspoon pumpkin pie spice
  - ½ cup sugar
  - 1 cup firmly packed light brown sugar, divided
  - 3 large eggs, room temperature
  - ½ cup canola oil
  - ½ cup fat-free half-and-half, or milk
  - 1 teaspoon rum extract
  - 2 cups finely shredded peeled sweet potato
  - 2/3 cup pecans, toasted and roughly chopped
  - ¼ cup heavy whipping cream
  - ½ cup unsalted butter
  - ½ teaspoon Madagascar bourbon vanilla extract
  - 1 teaspoon fresh lemon juice
- Garnish: chopped toffee, toasted pecans

### Instructions:

1. Preheat oven to 350°. Spray a 13x9-inch metal baking pan with baking spray.
2. In a large bowl, whisk together flour, baking soda, ¾ teaspoon salt, ginger, pumpkin pie spice, sugar, and ½ cup brown sugar.
3. In a medium bowl, whisk together eggs, oil, half-and-half, and rum extract; add to flour mixture, and stir until combined. Add sweet potato and pecans, and stir until combined. Spread into prepared pan.
4. Bake until a wooden pick inserted in the center comes out clean, about 25 minutes; transfer to a wire rack, and let stand until warm.
5. In a small nonstick saucepan over medium-high heat, add cream, butter, vanilla, lemon juice, a pinch of salt, and remaining ½ cup brown sugar; stir until sugar dissolves. Bring to a boil over high heat; reduce heat, and continue stirring until smooth. Remove from heat.
6. Pour glaze evenly over cake, and garnish with toffee and pecans. Let stand until glaze sets. Cut into squares.

**Servings:** 12