

Sweet potato cake

Preheat the oven to 190 degrees, butter the baking pan and place on it the baking paper. In a large bowl mix the sugar with the butter well. Add eggs until you get a soft consistency. Add corn flour, the all-purpose flour, sweet potato, dates, cinnamon powder and a spoon of maple syrup. Mix well. Pour the mixture in the baking pan and place in the oven for 45 minutes. By then it should be ready - if in doubt, insert a toothpick in the cake and if it comes out clean it means that is done. To garnish use the (cream cheese) mascarpone mixed with 5 spoonfuls of orange juice, and use the icing sugar to powder. If desired, place sweet potato squares in the oven, grind when ready with drops of lemon, and garnish on the top of the cream cheese.