

Macanese Sweet Potato Cake (Batatada)

Start to finish: 3 hours (20 minutes active) | Servings: 12

BOTH REFINED AND UNREFINED coconut oil work in this cake; the latter has more intense flavor and aroma that accentuates the shredded coconut in the cake.

Don't use sweetened shredded coconut. It makes the cake cloying. —ERIKA BRUCE

- 100 grams ($\frac{1}{2}$ cup) coconut oil, melted and warm, plus more for pan
- 12 ounces orange-fleshed sweet potatoes, peeled and cut into 1-inch chunks
- 195 grams ($1\frac{1}{2}$ cups) all-purpose flour
- 50 grams ($\frac{2}{3}$ cup) unsweetened shredded coconut
- 2 teaspoons ground ginger
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon kosher salt
- 200 grams (1 cup) packed dark brown sugar
- 1 tablespoon grated lime zest, plus 2 tablespoons juice (1 to 2 limes)
- 3 large eggs
- $\frac{3}{4}$ cup whole milk
- 1 tablespoon vanilla extract
- 90 grams ($\frac{3}{4}$ cup) powdered sugar

▪ **Heat the oven to 350°F** with a rack in the middle position. Coat a 9-by-13-inch metal baking pan with coconut oil. Place the sweet potatoes in a microwave-safe medium bowl, cover and microwave on high for about 5 minutes, stirring once halfway though, until the potatoes are completely tender. Carefully uncover and set aside to cool slightly.

▪ **In a food processor**, combine the flour, coconut, ginger, baking powder, baking soda and salt. Process until the coconut is finely ground, 1 to 2 minutes. Transfer to a large bowl.

▪ **In the processor**, combine the brown sugar and lime zest, then process until fragrant, about 30 seconds. Add the sweet potatoes and process until completely smooth, 60 to 90 seconds. Add the eggs, milk and vanilla, then process until combined, about 10 seconds. With the machine running, add the melted coconut oil, then process until fully incorporated. Add the mixture to the dry ingredients, gently whisking to combine. Transfer to the prepared pan and spread evenly.

▪ **Bake until the cake is golden brown** and a toothpick inserted at the center comes out clean, 30 to 35 minutes. Let cool in the pan on a wire rack for 15 minutes.

▪ **Meanwhile, in a small bowl**, whisk the powdered sugar and the lime juice until smooth. Brush the glaze evenly onto the warm cake. Let the cake cool in the pan completely, about 2 hours. ♦



Orange sweet potatoes are the base of our lighter take on batatada, a traditional cake from Macau.