



Chocolate Chip Sweet Potato Loaf Cake

8 slices



Easy

up to 50 Min.



Ingredients:

For the Loaf Cake:

Sweet Potato (Large)
300 g Caster Sugar
100 ml Vegetable Oil
2 Eggs
230 g Plain Flour
100 g Dr. Oetker Extra Dark 70%
Chocolate Chunks (or 100g Extra
Dark Chocolate Chips)
1 tsp Dr. Oetker Bicarbonate of
Soda
Salt (1/4 tsp)
80 ml Water

To Decorate:

200 g Dr. Oetker Vanilla
Buttercream Style Icing
50 g Dr. Oetker 72% Extra Dark
Chocolate

- 1 Preheat the oven to 180C / 160C Fan / Gas Mark 4. Line a 2lb loaf tin and a baking tray with non-stick parchment paper.
- 2 On the lined baking tray, place the sweet potato and pierce it all over with a fork. Bake for 40-45 minutes or until tender.
- 3 Allow the sweet potato to cool slightly before slicing in half. Spoon the inside of the sweet potato into a large bowl and mash until smooth. Discard the potato skins.
- 4 In a large bowl, whisk together the sugar and the vegetable oil. Add in the eggs and whisk until combined.
- 5 In a bowl, add the Dr. Oetker Extra Dark Chocolate chips and the flour, toss until the chocolate chips are coated in flour.
- 6 To the egg mixture, add the flour, chocolate chips, bicarbonate of soda, salt and water. Mix until just combined.
- 7 Add in the mashed sweet potatoes and stir until just mixed.
- 8 Pour the mix into the prepared loaf tin and bake for 60-65 minutes or until a skewer inserted comes out clean.



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- 9 Allow the loaf to cool for 10 minutes in the tin before transferring to a wire rack.
- 10 Once the loaf is completely cooled, use a spoon to soften the buttercream style icing in the tub. Spoon roughly half the icing onto the top of the loaf cake and use a knife to spread the icing roughly over the cake.
- 11 Grate the Dr. Oetker Extra Dark Chocolate onto a sheet of baking paper, then sprinkle it on top to decorate before slicing.

Tip from the Test Kitchen

- By tossing the chocolate chips/chunks in flour it stops them from sinking to the bottom of the loaf cake during baking.

