

## Ginger Snap Sweet Potato Cake

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### Ingredients:

1 box yellow cake mix  
1/4 cup crushed ginger snaps  
1 cup cooked, mashed sweet potatoes, cooled  
1/4 tsp cinnamon  
1/2 cup orange juice  
1/3 oil  
4 eggs

1 can (16 oz) cream cheese frosting  
4 oz cream cheese, room temperature  
1/4 tsp cinnamon  
2 TBSP brown sugar  
5 TBSP crushed ginger snaps, divided

### Directions:

\*Preheat oven to 350 degrees. Grease and flour three 9-inch cake pans.

\*Beat cake mix, 1/4 cup of the ginger snaps, mashed sweet potatoes, 1/4 tsp cinnamon, orange juice, oil, and eggs for 2 minutes. Spread evenly into the prepared pans.

\*Bake for 15 to 20 minutes, until the center of the top springs back to the touch. Cool for 10 minutes, remove from pans, and cool completely. Trim the tops of the cake layers so they are flat. Place the bottom layer onto your serving plate.

\*Beat together the cream cheese frosting, cream cheese, cinnamon, and brown sugar. Remove 1/3 cup of the frosting to a piping bag for decoration.

\*Divide the remaining frosting in half. To one half, mix in 3 TBSP of the remaining cookie crumbs. Use half of this frosting to frost the top of the bottom cake layer. Add the middle cake layer and use the rest of this frosting on the middle cake layer. Add the top cake layer.

\*Using the half of the frosting without the cookie crumbs, frost the top and sides of the cake. Decorate with the reserved frosting and the remaining crushed cookies. Refrigerate if not serving immediately.

\*Cover and refrigerate leftovers, then bring to room temperature to serve.