# Sweet Potato Cake with Orange Cream Cheese Frosting

| | |
|---|---|
| 1/2 cup crushed pineapple | 1 teaspoon baking soda |
| 1 cup butter, softened | 1/2 teaspoon salt |
| 1 cup sugar | 2 teaspoons pumpkin pie spice |
| 1 cup brown sugar | 1 cup buttermilk |
| 3 eggs | 2 cups mashed sweet potatoes |
| 1 teaspoon vanilla extract | 3/4 cup chopped pecans, toasted |
| 3 cups flour | 1/2 cup sweetened flaked coconut |
| 2 teaspoons baking powder | Orange Cream Cheese Frosting |

Grease 3 (9 inch) round cake pans with shortening. Line pans with wax paper and grease paper. Dust with flour shaking out excess. Drain and press pineapple between paper towels to remove excess moisture. Set pineapple aside. Beat butter and sugars at medium speed with an electric mixer until fluffy. Add eggs, 1 at a time, beating just until yellow disappears. Mix in the vanilla. Combine flour, baking powder, baking soda, salt and pumpkin pie spice. Add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition, stopping to scrape bowl as needed. Stir in reserved pineapple, sweet potatoes, pecans and coconut until blended. Pour batter into prepared pans. Bake at 350 degrees for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans to wire racks and cool completely (about 1 hour). Cake layers can be wrapped and frozen up to 2 days, if desired. Spread Orange Cream Cheese Frosting between layers and on top and sides of cake.

Orange Cream Cheese Frosting:
    8 ounces cream cheese, softened
    1 1/2 cups butter, softened
    2 tablespoons orange extract
    2 pounds powdered sugar

With an electric mixer, beat the cream cheese, butter and orange extract until fluffy. Mix in powdered sugar gradually and beat until the mixture is creamy and spreadable. You may add a few tablespoons of milk if needed to thin out.