

Sweet Potato Muffins

4 eggs
1 1/4 cups vegetable oil
2 tsp. vanilla extract
2 cups all-purpose flour
2 tsp. baking soda
2 tsp. baking powder
1/2 tsp. salt
2 tsp. ground cinnamon
3 cups grated sweet potatoes

Frosting (for cake, optional for muffins)
1/2 cup butter, softened
8 oz. cream cheese, softened
4 cups confectioners' sugar
1 tsp. vanilla extract
1 cup chopped pecans

Preheat oven to 350 degrees F. Grease and flour a 9 x 13 -inch pan.

In a large bowl, beat together eggs, oil, white sugar and vanilla extract. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in sweet potatoes. Fold in pecans. Pour into prepared pan.

Bake for 40 to 50 minutes, or until a toothpick inserted into the center of the muffins (cake) comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and vanilla extract. Beat until mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled muffins or cake.