



Sweet Potato Skillet Songbird Recipe

A Songbird in a Skillet

I call this my Songbird Sweet Potato Skillet. It sings with flavor. It has a sweet, crunchy top. It has a creamy, soft middle. It all bakes in one pan. I love simple things like that.

This dessert feels like a warm hug. It is perfect after a long day. The smell fills your whole house. It makes everything feel cozy. Doesn't that smell amazing?

Why This Recipe Matters

Sharing food is a way to show love. When you make this for people, you

are giving them joy. That is why this matters. It is more than just a cake.

It also teaches you to layer flavors. You learn how a crunchy topping and a creamy filling work together. This is a good lesson for a young cook. What is your favorite dessert to share with friends?

A Little Story for You

The first time I made this, I was not paying attention. I used the entire block of cream cheese for the filling! The cake was so creamy it almost swam away. I still laugh at that.

My grandson said it was the best mistake I ever made. So do not worry if you make a little error. Sometimes, it turns out even better. Cooking is an adventure.

Let's Talk About the Topping

The topping is my favorite part. You mix brown sugar, flour, butter, and pecans. You use your fingers. It should look like little pebbles. This is the "crunch" in the song.

Fun fact: Using your hands to mix helps the butter stay in little chunks. Those chunks melt in the oven. They create delicious, crispy pockets. Do you like crunchy or soft toppings best on your desserts?

The Secret is in the Swirl

Do not skip the swirling step. You spoon the creamy filling onto the batter. Then you take a knife and swirl it around. This brings some of the golden cake up over the white filling.

It makes the cake look so pretty. It is like painting with food. This is why it matters. Making food beautiful is a gift to everyone who eats it. It shows you care.

Your Turn to Bake

Now it is your turn. This recipe is very friendly. You can even use apple cinnamon muffin mix instead. I have tried it, and it is just as lovely.

I would love to hear about your baking day. Did you use sweet potato or apple? What did your family think? Please tell me all about it.

Ingredients:

Ingredient	Amount	Notes
Topping		
Light brown sugar	1/3 cup	Firmly packed
Martha White All-Purpose Flour	2 tablespoons	
Butter	2 tablespoons	Softened
Pecans	1/4 cup	Chopped
Filling		
Cream cheese	6 ounces	Softened
Sugar	3 tablespoons	
Egg	1 large	
Cake		
Crisco Original No-Stick Cooking Spray	As needed	For greasing the skillet
Martha White Sweet Potato Muffin Mix	2 packages (7 oz. each)	See notes for substitutions
Buttermilk	1 1/2 cups	

Ingredient	Amount	Notes
Butter	2 tablespoons	Melted



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My Songbird Sweet Potato Skillet

Oh, this recipe always makes me smile. It reminds me of little songbirds visiting my kitchen window. The sweet potato makes it so cozy and warm. It feels like a hug from the inside. I love making this on a quiet afternoon. The whole house fills with a wonderful smell. Doesn't that smell amazing?

See also Rhubarb Cream Cheese Dessert Bars

Let's get our skillet ready. We'll make three parts, but it's easy. Just follow these steps with me. I promise it will be fun. I still laugh at the time I used apple cider mix by mistake. It turned out so good, my grandson asked for seconds!

- **Step 1:** First, turn your oven on to 325°F. Grab your trusty cast iron skillet. Give it a good spray with the cooking spray. This keeps our cake from sticking. A well-loved skillet makes everything taste better.
- **Step 2:** Now for the crunchy part. Mix the brown sugar and flour in a small bowl. Add the soft butter and chopped pecans. Use your fingers to mix it. You want it to look like little crumbs. This will be our sweet, nutty topping.
- **Step 3:** Time for the creamy filling. Beat the cream cheese and sugar together. Keep going until it's smooth. Then add the egg and beat it well. (A hard-learned tip: make sure your cream cheese is soft. Otherwise, you'll have little lumps!)
- **Step 4:** Let's make the cake batter. Stir the muffin mix, buttermilk, and melted butter. Just mix until it's smooth. Don't stir it too much. Then pour it right into your prepared skillet. **Do you have a favorite kitchen tool for mixing? Share below!**

- **Step 5:** Here's the fun part. Spoon the cream cheese filling over the batter. Take a knife and swirl it through. Bring some of the yellow batter up to the top. This makes it look so pretty, like a marble.
- **Step 6:** Sprinkle your crumbly topping all over the top. Try to cover it evenly. It will get nice and golden in the oven. This is what makes it sing!
- **Step 7:** Bake it for about 30 to 35 minutes. It's done when it's light golden brown. Let it cool on a wire rack. I think it tastes best when it's still a little warm.

See also Quick 5-Minute Party Corn Dip

Cook Time: 30-35 minutes

Total Time: About 50 minutes

Yield: 8 servings

Category: Dessert, Breakfast

Three Ways to Make It Your Own

This recipe is like a good friend. It's happy to change things up. I love trying little twists. It keeps things interesting in the kitchen. Here are a few fun ideas for you.

- **Apple Cinnamon Twist:** Use the apple cinnamon muffin mix instead. It makes your kitchen smell like a fall fair.
- **Berry Surprise:** Fold a handful of fresh blueberries into the cake batter. They pop with juicy flavor in every bite.
- **Maple Pecan Delight:** Drizzle a little maple syrup over the warm cake. Add a few extra pecans on top for crunch.

Which one would you try first? Comment below!

The Perfect Plate and Pairing

This skillet cake is wonderful all on its own. But you can make it extra special. I like to serve a warm slice with a cold scoop of vanilla ice cream. The way it melts is just perfect. A dollop of whipped cream is also lovely.

For a drink, a glass of cold milk is my go-to. It cuts the sweetness just right. For the grown-ups, a cup of hot coffee with cream is a wonderful match. The bitter coffee and sweet cake are best friends. **Which would you choose tonight?**



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Keeping Your Skillet Songbird Happy

This sweet treat is best stored in the fridge. Just cover it tightly. It will stay fresh for about three days. You can also freeze it for later. Wrap slices well in plastic wrap. Then pop them into a freezer bag.

To reheat, a warm oven works best. It brings back that just-baked magic. I once microwaved a slice too long. It became a bit rubbery. A gentle warm-up is always better.

Batch cooking matters for busy families. It gives you a ready-made dessert. This means more time for stories and laughter. Have you ever tried storing it this way? Share below!

Fixing Common Skillet Slip-Ups

Is your filling sinking to the bottom? Make sure your cream cheese is soft. I remember when mine was too cold. It fell right through the batter. A smooth filling swirls beautifully.

Is the topping burning before the cake is done? Your oven might run hot. Use an oven thermometer to check. This small step builds big cooking confidence. Is your cake not golden brown? It might need a few more minutes. A perfect bake means better flavor and texture.

See also [Empty Tomb Rolls Sweet Easter Treat](#)

Which of these problems have you run into before? Knowing the fixes makes you a smarter baker. That is a wonderful feeling.

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Try a gluten-free muffin mix. Check that all other ingredients are gluten-free too.

Q: Can I make it ahead?

A: Yes! Bake it the day before. Store it in the fridge overnight.

Q: What if I don't have pecans?

A: Use walnuts instead. Or just leave them out. It will still be delicious.

Q: Can I make a smaller batch?

A: You can halve the recipe. Use a smaller pan. Just watch the baking time.

Q: Any other tips?

A: A cast iron skillet makes a lovely crust. *Fun fact: Cast iron holds heat beautifully.* Which tip will you try first?

Share Your Kitchen Creations

I hope this recipe brings warmth to your home. It is a song for your taste buds. I love seeing your baking adventures. Your stories inspire me to keep sharing.

Have you tried this recipe? Tag us on Pinterest! I would love to see your beautiful skillet songbird. It makes my heart sing.

Happy cooking!

—Elowen Thorn.

You need to try !

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Sweet Potato Skillet Songbird Recipe

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



Courses: [Dessert](#)

Difficulty: **Beginner**



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Prep time: **20 minutes**

Cook time: **35 minutes**

Rest time:

Total time: **55 minutes**

Servings: **8 servings**



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Calories: **415 kcal**

Best Season:**Summer**

Description

A delicious and comforting sweet potato skillet cake with a creamy

cheesecake filling and a crunchy pecan topping. Perfect served warm or at room temperature.

Ingredients

Topping

- 1/3 cup firmly packed light brown sugar
- 2 tablespoons Martha White All-Purpose Flour
- 2 tablespoons butter, softened
- 1/4 cup chopped pecans

Filling

- 6 ounces cream cheese, softened
- 3 tablespoons sugar
- 1 large egg

Cake

- Crisco Original No-Stick Cooking Spray
- 2 (7 oz.) packages Martha White Sweet Potato Muffin Mix
- 1 1/2 cups buttermilk
- 2 tablespoons melted butter

Instructions

1. Heat oven to 325°F. Spray a 10-inch round cast iron skillet or a 9-inch square cake pan with no-stick cooking spray.
2. For the Topping: Stir all topping ingredients together in a small bowl until the mixture resembles coarse crumbs.

3. For the Filling: Beat the cream cheese and sugar together in a medium bowl until smooth. Add the egg and beat well.
4. For the Cake: Stir together all cake ingredients in a medium bowl just until smooth. Pour into the prepared skillet.
5. Spoon the filling over the batter. Swirl with a knife, bringing some batter to the top.
6. Sprinkle with the topping.
7. Bake for 30 to 35 minutes or until light golden brown. Cool on a wire rack. Serve warm or at room temperature. Store in the refrigerator.

Notes

Alternate ingredient: Martha White Apple Cinnamon Flavored Muffin Mix or Martha White Apple Cider Flavored Muffin Mix may be substituted for Martha White Sweet Potato Flavored Muffin Mix.

Keywords:Sweet Potato, Skillet, Cake, Cream Cheese, Pecan