

Southern Sweet Potato Bread with Pecans



Rated: ★★★★★

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Servings: 12

"Reminiscent of pumpkin, sweet potatoes have a more delicate taste. This spicy, sweet loaf is well packed with raisins and pecans."

INGREDIENTS:

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 cup white sugar

2 eggs, beaten
1/2 cup vegetable oil
2 tablespoons milk
1 cup cooked and mashed sweet
potatoes
1 cup chopped pecans
1/2 cup golden raisins

DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C). Grease an 8x4 inch loaf pan.
2. In a medium bowl, stir together the flour, baking powder, salt, nutmeg cinnamon, and sugar. Add the eggs, oil, and milk; mix until well blended. Finally, stir in the mashed sweet potatoes, pecans, and golden raisins. Pour the batter into the prepared pan.
3. Bake for 70 minutes, or until a toothpick inserted comes out clean. Allow bread to cool in the pan at least 15 minutes before removing. For best flavor, store overnight before serving.