



Caribbean Sweet Potato Bread

Ingredients:

- 1 (15 oz.) can sweet potatoes (yams) drained and mashed or 1 cup fresh sweet potatoes, cooked and mashed
- 4 Large eggs
- $\frac{1}{4}$ Cup vegetable oil
- $\frac{1}{4}$ Cup Lawry's Caribbean Jerk Marinade with Papaya Juice
- $\frac{1}{3}$ Cup water
- $\frac{1}{2}$ Teaspoon vanilla
- 1 Can (8 oz.) crushed pineapple, well drained
- 1 Package (1 lb. 2.5 oz.) yellow cake mix
- $\frac{1}{2}$ Teaspoon cinnamon

Instructions:

In large bowl, beat together sweet potatoes and eggs until fluffy. Stir in remaining ingredients and beat on medium speed with mixer for 2 minutes. Spray two 4x8-inch loaf pans with nonstick cooking spray; pour half of batter into each pan. Bake in preheated 375 degree F oven until toothpick inserted in center comes out clean, about 35 to 40 minutes.

Variations: Hint: For high altitude baking (above 3000 ft.), increase water to $\frac{1}{2}$ cup and add $\frac{1}{4}$ cup flour.

Serving Size: Makes 2 loaves

Cook Time: 35-40 minutes

Categories:

Bread

Fruit

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