



Sweet Potato Bread

Ingredients:

2	Cups sugar
½	Cup cooking oil
1	Cup egg substitute
3 ½	Cups all-purpose flour
1 ½	Teaspoon baking soda
½	Teaspoon salt
1	Teaspoon cinnamon
1	Teaspoon nutmeg
2/3	Cup water
2	Cups fresh sweet potatoes (yams), cooked and mashed or 2 (15 oz.) cans sweet potatoes, drained and mashed
½	Cup chopped pecans (optional)

Instructions:

Combine sugar and oil; beat well. Add egg substitute and beat. Combine dry ingredients and add to egg mixture alternately with water. Stir in sweet potatoes and chopped pecans. Pour into three greased 9 x 5-inch loaf pans. Bake at 350 degrees for about 1 hour. Will freeze well. Makes 36 1/4 inch slices.

Serving Size: Makes 36 1/4 inch slices

Cook Time: 1 hour

Categories:

Bread

Quick and Easy

Breakfast

Kid Friendly