



Sweet Potato Cornbread Mini Muffins

Ingredients:

- 1 (6-ounce) package cornbread mix
- 2 Tablespoons sugar
- ½ Teaspoon ground cinnamon
- ⅔ Cup fat-free milk
- ½ Cup cooked mashed Louisiana yams (sweet potatoes)
- 1 Large egg, lightly beaten

Instructions:

1. Preheat oven to 400°. Spray a 24-cup mini muffin pan with nonstick cooking spray.
2. In a medium bowl, combine cornbread mix, sugar, and cinnamon. In a small bowl, combine milk, yams, and egg. Add milk mixture to dry ingredients, stirring just until moistened. Spoon batter into prepared muffin cups, filling two-thirds full.
3. Bake until light brown and a wooden pick inserted in the center comes out clean, 16 to 18 minutes. Let cool in pan for 5 minutes; serve warm, or remove from pan and let cool completely on a wire rack.

Servings: 1 ½ dozen