



Sweet Potato Cornbread

Recipe by: Holly Clegg

Ingredients:

- 1 (6-ounce) package yellow cornbread mix
- 2 Tablespoons sugar
- $\frac{1}{2}$ Teaspoon ground cinnamon
- $\frac{2}{3}$ Cup skim milk
- 1 Egg, beaten
- $\frac{1}{2}$ Cup mashed cooked Louisiana yams (sweet potatoes)

Instructions:

1. Preheat oven 400 F. Coat 8x8x2-inch pan coated with nonstick cooking spray.
2. In bowl, combine cornbread mix, sugar, and cinnamon. Stir in milk, egg and sweet potatoes, mixing until moistened but don't over mix.
3. Transfer batter into prepared pan. Bake 20 minutes or until top is golden brown.

Serving Size: Makes 12 squares

Cook Time: 20 minutes