



Sweet Potato Pumpkin Bread

Ingredients:

¾	Cup cooked sweet potatoes, cubed OR 8-ounce can of sweet potatoes
¾	Cup cooked pumpkin, cubed OR 8-ounce can of pumpkin
3	Cups sugar 4 eggs
½	Cup oil
2	Tablespoons cinnamon
2	Tablespoons nutmeg
3 ½	Cups all purpose flour
1	Teaspoon salt
2	Teaspoon baking soda
½	Cup water
¾	Cup raisins
1	Cup pecans Pecan halves for garnish

Instructions:

Preheat oven to 350°F. In a saucepot, boil sweet potatoes and pumpkin cubes until tender. Drain, mash and set aside. In a large mixing bowl, combine sugar and eggs until creamy. Add oil, sweet potatoes and pumpkin. Mix on high speed until creamy. Reduce speed to low and add dry ingredients alternately with water. Beat until well blended. Stir in raisins and pecans. Pour batter into a large greased cake pan. Bake for one hour or until golden brown. Garnish with pecan halves or for an added touch, glaze with Louisiana cane syrup.

Serving Size: Yield: 6 Servings

Cook Time: 1 1/2 Hours

Categories:

Bread
Restaurant
Holiday
Kid friendly

Credits

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