

SWEET POTATO BREAD

In each of two 8" X 8" baking pans measure $\frac{1}{4}$ cup butter. Place in oven to melt.

Cream together in large bowl scant 1 $\frac{1}{2}$ cups sugar and 2 eggs.

Drain one 15 oz can sweet potatoes or "yams" into small bowl and mash with a fork.

Add mashed sweet potatoes to sugar and egg mixture.

Remove pans from oven when butter is melted.

In small bowl combine:

- 1 $\frac{3}{4}$ cups flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons nutmeg
- 2 teaspoons cinnamon

Gradually add dry ingredients to sweet potato mixture, along with melted butter.

You may need to add up to $\frac{1}{4}$ c buttermilk, depending on stiffness of batter.

Divide batter into pans. Place in oven, making sure to rotate pans periodically.

Bake until done, about 30 to 40 minutes.

