

Sweet Potato Bread

From – Elly Engle

1 cup brown sugar
½ cup applesauce
2 eggs
1 cup whole wheat flour
¾ cup all-purpose flour
1 tsp baking soda
¼ tsp salt
1 tsp ground cinnamon
½ tsp nutmeg
1/3 cup apple juice
1 cup cooked and mashed sweet potatoes
½ cup chopped walnuts

- Combine sugar and apple sauce, beat well.
- Add eggs and beat.
- Combine flour, baking soda, salt, cinnamon, and nutmeg.
- Stir flour mixture into egg mixture alternately with apple juice.
- Stir in sweet potatoes and chopped walnuts.
- Pour batter into greased 9x5 in. loaf pan.
- Bake at 350 degrees F for 50-60 minutes.



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