Sweet Potato Bread
From – Elly Eagle

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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