



Bruce's Sweet Potato Bread

Ingredients:

3 ½	Cups White Flour
3	Cups Brown Sugar
2	Teaspoons Baking Soda
1 ½	Teaspoons Sea Salt
3	Teaspoons Cinnamon
4	Eggs
1	Cup Vegetable Oil
2/3	Cup Water Vegetable Spray As Needed
29	Ounces Bruce's Mashed Sweet Potatoes

Instructions:

1. Preheat oven to 350F.
2. Mix flour, brown sugar, baking soda, salt, cinnamon, eggs, oil, and water in large mixing bowl with paddle.
3. Add the sweet potatoes and mix to incorporate evenly.
4. Pour mixture into loaf pans sprayed with vegetable spray, filling it half way, and bake at 350 F for 1 to 1- 1/4 hours or until a tooth pick inserted into the center of the bread comes out clean.
5. Allow bread to cool and then wrap with plastic wrap to store.

Serving Size: Yields 3 (2#) loafs or 6 (1#) loafs

Cook Time: 1 to 1 ½ hours

Categories:

Bread
Affiliate
On the Go

Credits:

Recipe courtesy of Bruce Foods