

# Sweet Potato Bread



## Ingredients

- 3-1/2 cups all-purpose flour
- 2-2/3 cups sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 4 large eggs
- 2 cups mashed sweet potatoes
- 2/3 cup canola oil
- 2/3 cup 2% milk

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## Directions

1. Preheat oven to 350°. In a large bowl, whisk the first eight ingredients. In another bowl, whisk eggs, sweet potatoes, oil and milk until blended. Add to flour mixture; stir just until moistened. Fold in raisins and walnuts.
2. Transfer to four greased 5-3/4x3x2-in. loaf pans. Bake 35-40 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes before removing to wire racks to cool. **Yield:** 4 loaves (6 slices each).

**For larger loaves:** Prepare recipe as directed, using two greased 9x5-in. loaf pans. Bake in preheated 350° oven 55-60 minutes or until a toothpick comes out clean. **Yield:** 2 loaves (12 slices each)