

Seasonal Eating

Sweet Potato Bread

1 3/4 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1 1/2 cups sugar
1/2 cup vegetable oil
2 eggs
1/3 cup water
1 cup cooked and mashed sweet potato
1/2 cup chopped pecans, toasted

In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg and cloves. In a mixer bowl, beat sugar and oil well. Add eggs and beat. Add the flour mixture alternately with the water. Add the sweet potatoes and nuts and mix. Pour into a greased 9"x5" loaf pan. Bake at 350 degrees for 1 hour or until toothpick comes out clean. Cool a few minutes then turn out onto a rack to cool completely.