

SWEET POTATO CORN BREAD

MAKES: 18 muffins or 1 pie pan

INGREDIENTS

- 1 cup regular flour or Maseca flour*
- 1 cup cornmeal
- 4 teaspoons baking powder
- 1/2 cup sugar
- 1/2 teaspoon salt
- 3 sweet potatoes, peeled, grated
- 2 eggs
- 6 Tablespoons milk
- 3 Tablespoons vegetable oil
- 2 fresh or canned jalapenos, minced (optional)

***Maseca flour is gluten free and a great substitute for regular flour.**

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DIRECTIONS

Preheat oven to 425°F. Combine dry ingredients in a bowl including flour, cornmeal, baking powder, sugar, and salt. In another bowl, combine wet ingredients including grated sweet potatoes, eggs, milk, oil, and jalapenos. Add dry ingredients to wet ingredients and mix well.

To make into muffins: Scoop batter into a greased muffin pan and bake for about 25 minutes or until batter is cooked through.

To make into bread: Pour batter into a greased pie dish or 8” square baking dish. Bake for 35 minutes or until the batter is cooked through.

Insert a toothpick or knife into the center of the bread. If it comes out clean, it is done. Take out of the oven and let cool for about 10 minutes.

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