



## *Sweet Potato Bread & Pineapple Butter Recipe*

### Ingredients

- 1-3/4 cups all-purpose flour
- 1-1/2 cups sugar
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 cup mashed sweet potatoes
- 1/2 cup canola oil
- 1/3 cup water
- **BUTTER:**
- 1/2 cup butter, softened
- 1 can (8 ounces) crushed pineapple, well drained

### Directions

- **1.** In a large bowl, combine the first seven ingredients. In a small bowl, combine the eggs, potatoes, oil and water. Stir into dry ingredients just until moistened.
- **2.** Transfer to a greased 9-in. x 5-in. loaf pan. Bake at 350° for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.
- **3.** In a small bowl, combine butter and pineapple. Serve with bread.  
Yield: 1 loaf (16 slices) and 1 cup butter.

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### Nutritional Facts

1 slice with 1 tablespoon butter equals 271 calories, 14 g fat (4 g saturated fat), 41 mg cholesterol, 181 mg sodium, 36 g carbohydrate, 1 g fiber, 3 g protein.

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**TOTAL TIME:** Prep: 20 min. Bake: 50 min. + cooling

**YIELD:**16 servings

**Source:** Taste of Home

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