

Southern Sweet Potato Bread



Prep Time: 15 minutes (Ready in 3 hours)

- 1 1/2 cups MARTHA WHITE® Self-Rising Flour
- 1 cup sugar
- 1 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 cup oil
- 2 tablespoons milk
- 2 eggs, slightly beaten
- 1 cup mashed cooked sweet potatoes
- 1 cup chopped pecans
- 1/2 cup golden raisins

1. Heat oven to 325° F. Grease bottom only of 8x4-inch loaf pan. In large bowl, combine flour, sugar, nutmeg and cinnamon; mix well.
2. Add oil, milk and eggs; blend well. Add sweet potatoes, pecans and raisins; mix well. Pour into greased pan.
3. Bake at 325° F. for 1 1/4 to 1 1/2 hours or until toothpick inserted in center comes out clean. Cool in pan 15 minutes. Remove from pan; place on wire rack. Cool 1 hour or until completely cooled. Wrap tightly and store in refrigerator.

1 (12-slice) loaf