

Sweet Potato Cornbread

2 cups all-purpose flour

2 cups cornmeal

1/2 cup sugar

7 t. baking powder

2 t. salt

4 eggs, beaten

3/4 cup milk

1/3 cup olive oil

2 2/3 cups mashed cooked
sweet potatoes

In a large bowl, combine the first five ingredients.

In a small bowl, combine the eggs, milk, oil and sweet potatoes.

Stir into dry ingredients just until moistened. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

Bake at 425 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Cut into squares.

Serve warm.