

Sweet potato bread



Preparing

29 Minutes



Cooking

45 minutes



Serving

1 loaf

Ingredients

2285 g sweet potatoes

2 eggs

60 ml sour cream

1 cup castor sugar

5 ml cinnamon

2.5 ml ginger

2.5 ml nutmeg

5 ml all spice

2,5 ml ground clove

100 ml macadamia nut oil

188g cake flour

10 ml baking powder

155 g macadamia nuts

80 g raisins



Method

1. Preheat the oven to 180°C.
2. Boil sweet potatoes, till tender. Remove skin and mash.
3. In a large bowl, whisk together eggs, sour cream, and sugar until combined.
Add cinnamon, ginger, nutmeg, allspice, cloves, salt, sweet potato, oil and whisk.
4. Using a rubber spatula fold in flour and baking powder until just combined.
5. Fold in nuts and raisins and sweet potatoes.
6. Transfer the batter to the prepared loaf pan. Bake for 45-60 minutes or until a skewer inserted in the centre comes out clean.