

SWEET POTATO BREAD

Preparing Time: 30 Minutes

Cooking Time: 45 Minutes

Servings: 1 loaf

INGREDIENTS

- 285g 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
- 188 g cake flour
- 10 ml baking powder
- 155 g macadamia nuts
- 80 g raisins

INSTRUCTIONS:

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.

