



## **SWEET POTATO BREAD**

**PREP TIME:** 10 min

**COOK TIME:** 20 min

**READY TIME:** 40 min

### **INGREDIANTS:**

4 small sweet potatoes

3 eggs

1 stick of margarine

½ teaspoon of vanilla extract

½ teaspoon of cinnamon

½ nutmeg

¼ cup of flour

¼ cup of carnations cream

1 ½ cup of sugar

### **DIRECTIONS:**

1. Grease rectangular cake pan
2. Boil sweet potatoes.
3. Once done, peel sweet potatoes (CAUTION: sweet potatoes very hot).
4. Put sweet potatoes in bowl. Put stick of margarine in bowl, also. Margarine will melt. Stir mixture.
5. Add rest of ingredients. Stir until all ingredients dissolved.
6. Set oven to 350°.
7. Pour mixture into pan. Bake for up to 20mins.