

Where Are The Halls

GLUTEN - FREE SWEET POTATO BREAD

Ingredients:

- 2 whole sweet potatoes, cooked and mashed (bake at 210°C for 60 minutes)
- 1.5 cups of gluten-free flour
- 2 eggs
- 1 tablespoon of cinnamon
- 4 teaspoons of baking powder
- 2 tablespoons of olive oil
- 2 tablespoons of sugar
- 2 tablespoons of honey
- 1 teaspoon of butter
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Instructions:

1. Preheat and Grease: Preheat your oven to 150°C (300°F) and grease a bread tray with a bit of butter.
2. Prepare Sweet Potatoes: Bake the sweet potatoes at 210°C (410°F) for about 60 minutes until they're soft. Once done, peel and mash them.
3. Mix Wet and Dry: Blend the mashed sweet potatoes with eggs until smooth. In a separate bowl, mix gluten-free flour, cinnamon, baking powder, and sugar. Then, combine the wet and dry ingredients, adding olive oil and honey.
4. Bake: Pour the batter into the greased bread tray. Optionally, sprinkle some extra flour and cinnamon on top. Bake for 35-45 minutes at 150°C (300°F) until a toothpick comes out clean.
5. Cool and Slice: Let the bread cool in the tray briefly, then transfer it to a wire rack to cool completely. Once cool, slice and enjoy!