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Sweet Potato Bread

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Serves 8-10

INGREDIENTS

Softened butter and flour, for the loaf pan
½ cup chopped pecans
½ cup dried cranberries
1½ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup packed light brown sugar
1 teaspoon ground cinnamon
1 teaspoon ground or freshly grated nutmeg
¼ teaspoon ground ginger
1 cup mashed cooked sweet potatoes, at room temperature
2 large eggs, beaten
1 stick (4 ounces) butter, melted
½ cup whole milk



PREPARATION

1. Flour a 9 × 5-inch loaf pan, and tap out any excess flour.
2. In a small bowl, toss together the pecans, cranberries, and 2 tablespoons of the flour and set aside. In a large bowl, whisk together the remaining 1 cup plus 6 tablespoons flour, the baking powder, salt, brown sugar, cinnamon, nutmeg, and ginger. Make a well in the center and add the sweet potatoes, eggs, melted butter, and milk. With a wooden spoon, stir the batter until lightly mixed. Gently fold in the nut mixture.
3. Spoon the batter evenly into the loaf pan. Bake until a toothpick inserted in the center comes out clean, 50 to 60 minutes. Let cool for 5 minutes in the pan, then turn out of the pan onto a wire rack to cool slightly. Serve warm.