Southern Sweet Potato Bread with Pecans

1 loaf

INGREDIENTS

1 ½ cups all-purpose flour

2 teaspoons baking powder

¼ teaspoon salt

1 teaspoon ground nutmeg

½ teaspoons ground cinnamon

1 cup sugar

2 eggs, beaten

½ cup vegetable oil

2 tablespoons milk

1 cup cooked and mashed sweet potatoes

1 cup chopped pecans

DIRECTIONS

1. Preheat oven to 325 degrees. Grease an 8x4 inch loaf pan.
2. In a medium bowl, stir together flour, baking powder, salt, nutmeg, cinnamon and sugar.
3. Add the eggs, oil and milk. Mix until well blended.
4. Finally, stir in the mashed sweet potatoes and pecans.
5. Pour the batter into the prepared pan.
6. Bake for 70 minutes or until a toothpick inserted comes out clean.
7. Allow bread to cool in the pan at least 15 minutes before removing. For best flavor, store overnight before serving.