

Sweet Potato Loaf



Ingredients:

- 1 cup Milk
- ½ tsp. Apple cider vinegar/lemon juice
- ⅓ cup Olive oil
- 1 tsp. Vanilla extract
- 1 tbsp. Ground flaxseeds
- 2 cups Grated, raw sweet potato (~1 large potato)

- 2 cups White flour
- ¼ cup White Sugar
- ¼ cup Brown sugar
- 2½ tsp. Ground cinnamon
- 1 tsp. Ground ginger
- 1 tsp. Baking soda
- ½ tsp. Baking powder
- ½ tsp. Salt
- 1 cup Chopped nuts – I used walnuts

Directions:

1. Preheat oven to 350F and grease a loaf pan.
2. Mix together the milk and vinegar in a small bowl and let it sit for a few minutes.
3. In a large bowl mix together the oil, vanilla extract, and ground flaxseeds.
4. Stir in the milk mixture and the grated sweet potato.
5. In a medium bowl, mix together the flour, sugars, spices, baking soda, baking powder, and salt. Pour these dry ingredients into the bowl with all the wet ingredients in it and mix until there are only a few dry spots.
6. Dump in the nuts and mix it together a couple of times.
7. Pour the batter into your loaf pan.
8. Bake for 45-60 minutes or until a toothpick stuck in the center comes out clean. Let cool for 10-15 minutes.
9. Enjoy 😊