

Streusel Topped Sweet Potato Bread

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Here's what you need:

- 1-1/2 cup flour
- 3/4 cup sugar
- 1-1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. ground ginger
- 1/4 tsp. ground cloves
- 1/4 cup oil
- 1 cup sweet potato puree
- 2 eggs

Streusel topping

- 1/3 cup flour
- 1/2 cup brown sugar
- 1/3 cup butter, melted
- 1 cup pecans, chopped

To make the sweet potato puree I washed, peeled, cubed, and boiled 1 large sweet potato until fork tender then drained, mashed and cooled.

Pre heat oven to 350 degrees. Spray four mini loaf pans (5 x 3 x 2-1/2) with cooking spray and set aside.

In a medium bowl stir together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, ginger, and cloves until well blended.

In another bowl beat the eggs with the sugar, oil, and sweet potato puree until smooth. Pour in the flour mixture and beat until smooth then evenly distribute the batter between the four pans.

For the Streusel topping mix the flour, brown sugar, and pecans with a fork. Add the melted butter and mix until crumbly.

Crumble the streusel evenly over the four pans of sweet potato bread batter and bake for 30 - 40 minutes or until a toothpick inserted into the center comes out clean.

Allow to cool in pans for a few minutes then remove to a cooling rack. Serve warm or at room temperature.

Serves 4 mini loaves