

Sweet Potato Lemon Poppyseed Bread

by Angie Ouellette-Tower

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Bread

1/2 cup lemon juice

1 tablespoon lemon zest

1/2 cup sweet potato (previously baked, peeled & mashed)

3 eggs

1/4 cup poppyseeds (I used white poppyseeds but the black ones are just as delicious)

1/2 cup butter (melted) (I used salted butter - if you are using unsalted then you will need to add 1/4 teaspoon salt).

2 cups flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1 1/2 cups sugar

In a large bowl with an electric mixer blend the lemon juice & lemon zest, sweet potato, butter & sugar just until combined. Now with a wooden spoon stir in the flour, baking powder, baking soda & poppyseeds until mixed. Now pour the batter into a sprayed loaf pan and bake in a preheated 350 degree oven for 50 (plus) minutes (or until a toothpick inserted in the middle comes out clean). Remove from oven & cool on a wire rack for at least 15 minutes (before turning it out of the pan). While it is cooling make the drizzle below.

Lemon Drizzle

2 tablespoons granulated sugar

2 teaspoons lemon juice

In a small saucepan heat the lemon juice & sugar just until the sugar is dissolved. Now drizzle on the bread (while the bread is still hot & in the loaf pan). After adding the drizzle allow the bread to cool in the pan for 15 minutes & then take a table knife & go along the edges to loosen the bread. Flip the pan over and the bread should easily slide out onto the rack. Slice while warm or totally cooled & ENJOY!!

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