

Banana Yam Quick Bread

Servings: 32 ½-inch slices

- 1 cup butter or margarine, softened
- 2 cups sugar
- 4 large eggs
- 2 ½ cups flour, all-purpose
- 2 teaspoons baking powder
- ½ teaspoonful salt
- 1 cup canned sweet potatoes or yams, mashed
- 1 cup ripe bananas
- 1 teaspoon vanilla extract

Preheat oven to 350° F. Grease two 8-x 4-inch or four 4-x 3-inch loaf pans. In a large bowl with an electric mixer at medium speed, beat the butter and sugar until well blended. Add the eggs and beat until smooth.

In a small bowl, combine the flour, baking powder and salt. Stir the flour mixture into the egg mixture. Stir in the sweet potatoes, bananas and vanilla until just blended. Spoon the mixture into the prepared pans.

Bake large loaves for 1 hour, smaller loaves for 50 minutes, or until a toothpick inserted in the center comes out clean. Remove to a wire rack to cool in the pans.

Serving Ideas: Makes 2 large or 4 small loaves.

Recipe By: Adapted from [The Perfect Potato](#), by Diane Simone Vezza, Running Heads, Inc., New York, 1993. p. 155.