

Dark 'n Hearty Raisin Bread

Servings: 18 ½-inch slices

½ cup butter or margarine
1 cup sugar
2 eggs
½ cup molasses
1 cup canned sweet potatoes or yams, mashed
2 cups flour, all-purpose
¼ teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground allspice
¼ teaspoon ground cloves
¼ cup seedless raisins
¾ cup chopped walnuts

Preheat oven to 350° F. Combine butter or margarine, sugar and eggs. Beat until light and fluffy. Stir in molasses and sweet potatoes. Sift dry ingredients and spices. Add to sweet potato mixture. Add raisins and chopped walnuts. Blend well.

Turn into a greased 9-x 5-x 3-inch loaf pan and bake for 1 hour, or until the edges have pulled away from the sides of the pan and the bread feels firm to the touch in the center. Turn out of pan and cool completely on a baking rack.

Recipe By: Adapted from Spoonbread and Strawberry Wine, Norma Jean and Carole Darden, Doubleday, New York, 1994, p. 122.