



Sweet Potato Cranberry Sauce Bread

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

12

Description

Uses up these two holiday leftovers It has a festive flavor and is so moist I made this up based on another recipe and made it specific to what I had on hand You can do the same I love the combo of nutmeg and allspice it just says holidays

Ingredients

- - 1 cup cranberry sauce
- or more to taste - 1 cup cooked and mashed sweet potatoes - 3 eggs - $\frac{3}{4}$ cup white sugar - $\frac{1}{2}$ cup vegetable oil - $\frac{1}{2}$ cup brown sugar - 1 teaspoon vanilla extract - 3 cups all-purpose flour - 1 teaspoon ground nutmeg - 1 teaspoon ground allspice - 1 teaspoon baking soda - $\frac{1}{2}$ teaspoon baking powder - 1 cup raisins
- or more to taste

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 4 mini loaf pans. Combine cranberry sauce
2. sweet potatoes
3. eggs
4. white sugar
5. oil
6. brown sugar
7. and vanilla extract in a large bowl; beat with an electric mixer until smooth. Add flour
8. nutmeg
9. allspice
10. baking soda
11. and baking powder; mix well. Fold raisins into the batter. Divide batter evenly among the loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
12. about 45 minutes. Place loaf pans on a wire rack to cool completely. Cook's Notes: You can also add nuts or cranberries if desired and use more mashed sweet potatoes (up to 2 cups)
13. depending how much you have left over. Substitute leftover sweet potato casserole for the mashed potatoes if desired. Baking time is longer for a large loaf pan and shorter for muffin pans. Just check with a toothpick to make sure it is done.