Sweet Potato Bread

1 teaspoon salt
1 cup finely chopped sweet potatoes
1/2 yeast cake
2 tablespoon warm water
2 3/4 cups flour, sufficient to make dough

Add the salt to the potatoes, and the yeast. Pour in the water. Add flour enough to make a smooth sponge (about a cupful). Cover and set in a warm place to rise. When light, add the remainder of the flour or whatever is needed to make a smooth elastic dough. Cover and let rise until light. Mold; shape into loaves or rolls. Let rise and bake.

Many variations of the above bread can be made by adding sugar, butter, lard, nuts, spices, etc.

Recipe from the Mattox House at Greenfield Village. Always Enough – Compiled from recipes of the 1930s, p. 29