



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*

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