

Our State eats

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Sweet Potato & Pecan Loaf

Yield: 8 to 10 servings.

- ¼ cup unsalted butter, melted and cooled**
- ¾ cup dark brown sugar, firmly packed**
- 1 cup mashed sweet potatoes**
- 2 large eggs, at room temperature**
- ½ cup buttermilk, at room temperature**
- 2 teaspoons vanilla extract**
- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- ½ teaspoon baking soda**
- 1 teaspoon salt**
- 1 teaspoon ground cinnamon**
- ¼ teaspoon ground ginger**
- ½ teaspoon ground cardamom**
- ¾ cup chopped pecans, toasted**
- Whipped topping (optional)**

Preheat oven to 350°. Prepare a 9 x 5-inch loaf pan with cooking spray.

In a medium bowl, use an electric mixer to beat butter and brown sugar on medium-high speed until creamy. Add sweet potatoes, eggs, buttermilk, and vanilla; mix well.

In a separate mixing bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, ginger, and cardamom. Make a well in the center of the flour mixture and pour in sweet potato mixture; fold until just combined.



Scrape batter into the prepared pan and spread evenly to all corners. Sprinkle pecans on top. Bake for 50 to 60 minutes, or until a toothpick inserted into the center of the bread comes out clean. Place on a wire rack to cool for 10 minutes before removing bread from pan; finish cooling on the rack. Cut into slices and serve with fresh whipped cream, if desired.

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