

Print 4x6 Recipe Cards

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Sweet Potato Buttermilk Cornbread

1 cup all-purpose flour	1 egg
1 cup cornmeal	1 cup buttermilk
1/4 cup sugar	1 1/2 cups peeled and grated sweet potatoes
3 tsp. salt	
1/4 cup butter	

Preheat oven to 425 degrees F. In a large bowl, combine flour, cornmeal, sugar, baking powder and salt. Cut in butter until mixture is crumbly. In a small bowl, beat egg until frothy. Stir in buttermilk and sweet potatoes. Pour sweet potato mixture into flour mixture, stirring just until blended. Pour batter into greased 9 x 9 x 2-inch square baking dish. Bake 20 minutes or until center springs back when lightly pressed with fingertip. Cool in pan on wire rack. Cut into squares.

Makes 12 servings.