



SWEET POTATO SPOON BREAD

24 Portions

1 gal.	BRIGHT HARVEST UNSWEETENED MASHED SWEET POTATOS
2 Cups	BUTTER
¼ Cup	GRANULATED SUGAR
1 Tbsp.	GROUND ALLSPICE
2 tsp.	GROUND CINNAMON
1 tsp.	GROUND NUTMEG
1 Cup	FLOUR
8	EGGS, SEPARATED

Weights

5 lbs.	BRIGHT HARVEST UNSWEETENED MASHED SWEET POTATOS
1 lbs.	BUTTER
¼ Cup	GRANULATED SUGAR
1 Tbsp.	GROUND ALLSPICE
2 tsp.	GROUND CINNAMON
1 tsp.	GROUND NUTMEG
1 Cup	FLOUR
8	EGGS, SEPARATED

METHOD:

1. PREHEAT OVEN TO 400 DEGREES.
2. HEAT MASHED SWEETPOTATOS AND PLACE IN A HOT MIXING BOWL. BEAT IN BUTTER, SUGAR, SPICES AND FLOUR.
3. ADD SLIGHTLY BEATEN EGG YOLKS INTO SWEET POTATO MIXTURE. BEAT EGG WHITES UNTIL STIFF AND FOLD INTO MIXTURE.
4. POUR MIXTURE INTO BUTTERED 12x20x2 INCH PAN AND BAKE ABOUT 35 MINUTES OR UNTIL PUFFED AND BROWNED.

YIELD: 24 SERVINGS, ABOUT ½ CUP EACH