



Sweet Potato Bread (Gluten Free)

Adapted from Grass Fed Girl

Picture by Blue Ridge Baker

Ingredients

- 1.5 cups cooked sweet potato
- 1/2 cup coconut flour
- 1 teaspoon baking soda
- 3 eggs
- 1/4 cup melted coconut oil
- 1/2 Tablespoon cinnamon
- Juice of half a lemon
- Pinch of salt

Instructions

1. Preheat oven to 350 degrees.
2. Mix the coconut flour, baking soda, and sweet potato in a mixing bowl.
3. Add the eggs and coconut oil, and mix well. (Pulse until well combined in food processor, if you have one.)
4. Top with cinnamon.
5. Put mixture into a loaf pan and bake for 40 minutes. Cover the loaf with foil and bake for a further 20 minutes. Remove from the oven and allow bread to cool before slicing.