

SWEET POTATO AND FIG BREAD

- 3 c sugar
- 4 eggs
- 1 c vegetable oil
- 2 t ground cinnamon
- 1 ½ c sweet potatoes, cooked & mashed
- 3 c self-rising flour
- 2/3 c orange juice
- 1/3 c **Emily G's Fig Pomegranate Jam**



EMILY G'S™
JAM OF LOVE

Preheat the oven to 350°. Combine sugar, eggs, oil, and cinnamon in a large mixing bowl and beat until smooth and blended. Add the sweet potatoes, flour and orange juice and mix well. Pour half the batter into two lightly greased and floured loaf pans. Spoon jam on top of batter keeping it 1 inch from the sides. Top with the remaining batter. Sprinkle top of loaves with cinnamon sugar mixture (optional). Bake 45-60 minutes or until a wooden pick comes out clean. Let stand 5 minutes, invert onto a wire rack to cool.

Bread can be frozen up to 3 months.

