
PUMPKIN BREAD

Rhona Elliott

3 c. flour	1/4 tsp. cloves
2 c. sugar	1/2 tsp. salt, optional
2 tsp. baking soda	2 eggs
1 1/2 tsp. cinnamon	2 c. pumpkin
1 tsp. nutmeg	2/3 c. oil
1/2 tsp. baking powder	

Combine flour, sugar, soda, cinnamon, nutmeg, baking powder, salt and cloves in large mixing bowl. In separate bowl, beat eggs and stir in pumpkin and oil. Add to flour mixture stirring just to combine. Spoon into 2 loaf pans. Batter will be stiff. Bake at 350° for 55 minutes or until toothpick inserted near center comes out clean. Cool 5 minutes.

SWEET POTATO BISCUITS

Rhona Elliott

2 c. flour	1 c. cooked, mashed sweet potato
4 tsp. baking powder	1/4 c. milk
1 tsp. salt	
1/2 c. shortening or margarine	

Sift together flour, baking powder and salt. Cut in shortening. Stir in potato and milk to make a soft dough. Turn the dough onto a floured bread board and knead lightly. Roll the dough 3/4-inch thick and cut into biscuits. Bake on ungreased cookie sheet at 400° for about 20 minutes.

SWEET POTATO BISCUITS

Melanie Corley

3 c. cooked sweet potatoes	1 1/2 c. buttermilk
4 c. sugar	6 c. self-rising flour
3/4 c. shortening	

Mash sweet potatoes and mix with sugar, shortening, buttermilk and flour. Put in covered bowl overnight, dusting top with flour to keep from turning soft. Use as needed, keeping up to 3 weeks in refrigerator. Roll out and bake at 350° for 30 minutes.