

DIVINE SWEET POTATO OR PUMPKIN BREAD

1/2 cup butter, softened
1/2 cup granulated sugar
1/2 cup firmly packed brown sugar
2 eggs
1 1/4 cups mashed cooked sweet potatoes or pumpkin
1.5 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
instead of cinn. and nutmeg you can use 1 tsp. pumpkin pie spice
1/8 tsp. salt
1 tsp. vanilla extract
1/4 cup flaked coconut [optional]
1/4 cup chopped pecans (optional)
For the weight conscious: you can cut the sugar by half and the butter by one-quarter and it still taste wonderful.

Cream butter. Gradually add sugar, beating well.
Add eggs, one at a time, beating well after each addition. Add sweet potatoes, beat well.
Combine flour, and other dry ingredients; gradually add to sweet potato mixture. (Batter will be stiff.)
Stir in vanilla, coconut and pecans (if using).
Spoon into greased 9"x5" loaf pans.
Bake at [325 degrees, if using dark non-stick pan] otherwise 350 degrees for 50-55 minutes or until toothpick stuck in center comes out clean.
Cool in pan 15 minutes. Remove and let cool completely.