



Sweet Potato Muffins

Ingredients:

- 2 sweet potatoes (medium size)
- 2 teaspoons baking soda
- 1 cup flour
- 4 eggs
- 2 cups brown sugar
- 2 tablespoons vegetable oil
- 2 teaspoons cinnamon
- 1/2 cup mini chocolate chips (optional)
- 1/2 teaspoon salt

Instructions

Preheat oven to 350 degrees. Wash sweet potatoes. Pierce the skin a few times with a fork. Place in a microwave and cook until done, approximately 6 minutes. Cool. Remove skin and mash well (about 1 1/4 cups). In a large bowl, combine flour, sugar, cinnamon, salt and baking soda. In another bowl, mix together oil, sweet potato puree and eggs. Add 1/3 of the sweet potato mixture to the flour. Mix together. Add next 1/3 and mix. Add final 1/3 and mix. Do not over mix. Fold in chocolate chips and pecans. Spoon into mini muffin tins lined with paper cups. Bake 15 to 20 minutes. Cool on racks. Makes 4 dozen mini muffins.



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