

Sweet Potato Prune Bread Squares

Makes: 50 servings

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Ingredients	Weight	Measure
Canned sweet potatoes, drained	2 pounds 3 1/2 ounces	1/2 No. 10 can
All-purpose flour		1 quart 2 1/4 cups
Sugar		2 1/2 cups
Instant nonfat dry milk		1/4 cup
baking powder		2 Tablespoon
Baking soda		1 teaspoon
Salt		1 teaspoon
Allspice		1 teaspoon
Ground nutmeg		1 teaspoon
Ground cloves		1 teaspoon
Large eggs		4 eggs
Water		1 1/4 cups
Shortening		1 cup
Uncooked dried plums, chopped or raisins		

Chopped walnuts (optional)	1 1/2 cups
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Directions

1. Mash drained sweet potatoes. Set aside.
2. Blend flour, sugar, dry milk, baking powder, baking soda, salt, allspice, nutmeg, and cloves for 1 minute in mixer on low speed.
3. Combine eggs and water. Add shortening and liquid mixture to dry ingredients. Blend for 1 minute on low speed. Beat for 1 minute on medium speed.
4. Add mashed sweet potatoes, dried plums, or raisins, and nuts (optional). Blend for 30 seconds on low speed. DO NOT OVERMIX. Batter will be lumpy.
5. Pour into a 12 x 20 x 2 1/2-inch steamtable pan which has been lightly greased.
6. Bake at 350 degrees Fahrenheit for 55-65 minutes. Cool.
7. Cut each pan into 50 pieces.