

## Print 3x5 Recipe Cards

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### Sweet Potato Buttermilk Cornbread

1 cup all-purpose flour	1/4 cup butter
1 cup cornmeal	1 egg
1/4 cup sugar	1 cup buttermilk
3 tsp. salt	1 1/2 cups peeled and grated sweet potatoes

Preheat oven to 425 degrees F. In a large bowl, combine flour, cornmeal, sugar, baking powder and salt. Cut in butter until mixture is crumbly. In a small bowl, beat egg until frothy. Stir in buttermilk and sweet potatoes. Pour sweet potato mixture into flour mixture, stirring just until blended. Pour batter into greased 9 x 9 x 2-inch square baking dish. Bake 20 minutes or until center springs back when lightly pressed with fingertip. Cool in pan on wire rack. Cut into squares.

Makes 12 servings.

Matthews Ridgeview Farms

[www.arsweetpotatoes.com](http://www.arsweetpotatoes.com)