

Sweet Potato Buttermilk Cornbread

1 cup all-purpose flour
1 cup cornmeal
1/4 cup sugar
3 tsp. salt
1/4 cup butter
1 egg
1 cup buttermilk
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.