



Sweet Potato Corn Bread

Sweet and satisfying corn bread recipe made with organic corn.

Ingredients

- 1 bag [Pamela's Cornbread & Muffin Mix](#)
- 1 tsp. salt
- 5 TBSP sugar
- 6 TBSP butter-melted
- 1 cup cooked & mashed yam or sweet potato
- 1/4 cup milk
- 2 large eggs

Directions

Pre-heat oven to 375° Spray 9X9" baking pan or muffin pans. In a medium bowl, combine Pamela's Cornbread & Muffin Mix, salt & sugar. Add beaten eggs & milk, mix well. Add butter, mix well. Add sweet potato and mix well again.

Bake in the middle of oven, 25 to 30 mins. Done when the edges darken, get a little crusty looking, and a toothpick inserted in center comes out clean. Muffins will likely take 15 to 25 minutes depending on size. Make sure a toothpick inserted in center of muffin comes out clean to indicate doneness.

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