

Moist Sweet Potato Bread with Pecans: A Fall Favorite

Delicious Sweet Potato Bread



OVEN
350°F

TIME
50-60 min

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INGREDIENTS

- ¾ cup granulated sugar
- ¾ cup brown sugar (light or dark, packed)
- 2 large eggs
- ¾ cup vegetable oil (sunflower or corn oil works best)
- 1 teaspoon pure vanilla extract
- ¾ cup water
- 1 cup cooked and mashed sweet potato (ensure it's smooth and free of lumps)
- 1 ¾ cups all-purpose flour (sifted)
- 1 teaspoon baking soda
- ... teaspoon salt
- ¾ teaspoon ground cinnamon
- ¾ teaspoon ground nutmeg
- ¾ cup pecans (roughly chopped)

Swaps and Notes:

Sweet Potato: Make sure your sweet potato is well-cooked and mashed smoothly. Roasted sweet potato tends to have a more intense flavor than boiled. Canned sweet potato puree can be used in a pinch, just ensure it's plain and not pie filling.

Oil: While vegetable oil is specified, melted coconut oil or unsalted butter (melted and cooled) could also be used for a slightly different flavor.

Spices: Feel free to adjust the amounts of cinnamon and nutmeg to your preference, or add a pinch of allspice or cloves for a more complex spice blend.

Nuts: If you're not a fan of pecans, walnuts would be an excellent substitute. For a nut-free version, simply omit them.

Add-ins: For extra flavor, consider adding ½ cup of raisins, dried cranberries, or chocolate chips to the batter along with the pecans.

Sifting Flour: Sifting the flour helps to make the bread lighter and prevents lumps, but if you don't have a sifter, whisking the dry ingredients very well will suffice.

Directions:

Preheat and Prepare Pan: Begin by preheating your oven to 350°F (180°C). Line a standard 9x5 inch loaf pan with parchment paper, leaving an overhang on the longer sides. This will make it incredibly easy to remove the bread once baked.

Combine Wet Ingredients: In a large mixing bowl, whisk together the granulated sugar, brown sugar, eggs, vegetable oil, water, pure vanilla extract, and the cooked and mashed sweet potato. Whisk until all these wet ingredients are thoroughly combined and smooth.

Mix Dry Ingredients: In a separate medium bowl, combine the sifted all-purpose flour, baking soda, salt, ground cinnamon, and ground nutmeg. Whisk these dry ingredients together well to ensure they are evenly distributed.

Combine Wet and Dry: Gradually add the dry ingredients to the wet mixture. Stir gently with a spatula or wooden spoon until just combined. Be careful not to overmix the batter; a few small lumps are perfectly normal and will result in a more tender bread.

Fold in Pecans: Gently fold in the roughly chopped pecans into the batter. Distribute them evenly throughout.

Pour and Bake: Pour the batter into your prepared loaf pan, spreading the top evenly with a spatula. Place the loaf pan in the preheated oven and bake for 50-60 minutes, or until a wooden skewer or toothpick inserted into the center of the loaf comes out clean or with just a few moist crumbs clinging to it.

Cool: Once baked, remove the loaf pan from the oven and place it on a wire rack to cool completely in the pan. Allowing it to cool completely before removing will help it set and prevent it from breaking. Once cool, use the parchment paper overhang to carefully lift the bread out of the pan.

Tips for Success:

Cook Sweet Potato Well: Ensure your sweet potato is very tender before mashing. Roasting them brings out their natural sweetness more than boiling.

Don't Overmix the Batter: This is key for tender

quick breads. Overmixing develops gluten, leading to a tough texture. Mix only until the flour streaks disappear.

Parchment Paper is Your Friend: Lining the pan with parchment paper makes for effortless removal, especially for moist quick breads like this one.

Cool Completely: Just like with cakes and bars, allowing the sweet potato bread to cool completely before slicing is important. It helps the structure set and prevents it from crumbling.

Adjust Spices to Taste: The suggested spice amounts are a guideline. Feel free to increase them if you love a very spiced bread, or decrease for a milder flavor.

Serving Suggestions and Pairings:

DIRECTIONS

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8. Enjoy every slice of this sweet potato goodness!
9. **Tips for Success: Cook Sweet Potato Well:** Ensure your sweet potato is very tender before mashing. Roasting them brings out their natural sweetness more than boiling.
10. **Don't : Overmix the Batter:** This is key for tender quick breads. Overmixing develops gluten, leading to a tough texture. Mix only until the flour streaks disappear.
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12. **Cool : Completely:** Just like with cakes and bars, allowing the sweet potato bread to cool completely before slicing is important. It helps the structure set and prevents it from crumbling.
13. **Adjust : Spices to Taste:** The suggested spice amounts are a guideline. Feel free to increase them if you love a very spiced bread, or decrease for a milder flavor.
14. **Serving Suggestions and Pairings:** This Delicious Sweet Potato Bread is fantastic on its own, but it can also be elevated with a few simple additions. A pat of butter, a dollop of cream cheese frosting, or a drizzle of maple syrup would be divine. It also makes a wonderful addition to a brunch spread or as a comforting afternoon tea treat.
15. If you're a fan of quick breads and comforting baked goods, you might also enjoy:
16. **My This : Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas -** another moist and delicious loaf.
17. For a seasonal treat, try : **These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat.**
18. **Storage and Leftover Tips:** Store Sweet Potato Bread in an airtight container at room temperature for up to 3-4 days. For longer freshness, you can refrigerate it for up to a week. To freeze, wrap the cooled loaf tightly in plastic wrap, then in aluminum foil, and store in the freezer for up to 3 months. Thaw at room temperature or in the refrigerator overnight.
19. **More Recipes You Will Love:** If you enjoyed the comforting flavors of this sweet potato bread, here are a few more recipes that are sure to become new favorites:
20. For another classic comfort dessert, my : **The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!)**are incredibly rich and satisfying.
21. And if you're a fan of simple, nostalgic treats, you absolutely must try **These Old-School No-Bake Cookies Never Fail Me (And I've Made Them 100 Times!).**
22. For a dessert that feeds a crowd and brings back fond memories, my **This Big Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd** is always a

huge hit.

23. **Final Thoughts:** This Delicious Sweet Potato Bread is more than just a recipe; it's a celebration of cozy flavors and simple baking pleasures. It's incredibly versatile, easy to adapt, and always results in a wonderfully moist and flavorful loaf. Whether you're making it for a holiday gathering or just a quiet afternoon, it's guaranteed to bring warmth and joy. I hope it becomes a cherished recipe in your baking repertoire.
24. What are your go-to quick bread recipes? Share your favorite variations or tips in the comments below, and don't forget to follow Chef Maniac for more delightful recipes and baking inspiration!

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-sweet-potato-bread-with-pecans-a-fall-favorite/>