

Sweet Potato Cornbread: A Moist & Flavorful Southern Treat

unbelievable moistness and tender crumb



OVEN
400°F

TIME
20-25 min

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INGREDIENTS

- 1 cup cooked and mashed sweet potatoes (about 1 medium sweet potato)
- 1 cup cornmeal (yellow or white)
- 1 cup all-purpose flour
- $\frac{1}{2}$ cup granulated sugar (adjust to taste)
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup milk (whole milk recommended)
- $\frac{1}{2}$ cup unsalted butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract

Swaps and Notes:

Sweet Potatoes: Ensure the sweet potato is cooked until very soft and mashed smoothly, without lumps. Baking or boiling works well. You can even use canned pumpkin puree in a pinch for a similar texture and a delicious "pumpkin cornbread" variation.

Cornmeal: Yellow cornmeal will give a more classic golden hue, while white cornmeal will result in a paler cornbread. Fine or medium grind cornmeal works best for a tender crumb.

Sugar: The $\frac{1}{2}$ cup provides a lovely sweetness that complements the sweet potato. Feel free to reduce it to ... cup for a less sweet, more savory cornbread, or increase it slightly if you prefer it more dessert-like.

Milk: Whole milk will yield the richest, most tender cornbread. You can use 2% or skim milk, but the texture might be slightly less rich. Buttermilk can also be used for a tangier flavor and even more tender crumb.

Butter: Unsalted melted butter adds richness. Do not substitute with oil for the same depth of flavor.

Spices: The cinnamon adds a beautiful warmth. You could also add a pinch of nutmeg, allspice, or ginger for a more complex spice profile.

Mix-ins (Optional): For extra texture, consider adding $\frac{1}{2}$ cup of chopped pecans, walnuts, or even dried cranberries to the batter.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 400°F (200°C). Generously grease a 9-inch square baking dish or a 10-inch cast-iron skillet. A cast-iron skillet will give you a wonderfully crisp bottom crust.

Combine Dry Ingredients: In a large mixing bowl, whisk together the 1 cup cornmeal, 1 cup all-purpose flour, $\frac{1}{2}$ cup granulated sugar, 1 tablespoon baking powder, $\frac{1}{2}$ teaspoon salt, and 1 teaspoon ground cinnamon. Make sure there are no lumps and everything is well combined.

Mix Wet Ingredients: In a separate medium bowl, combine the 1 cup cooked and mashed sweet potatoes, 1 cup milk, $\frac{1}{2}$ cup melted unsalted butter, 2 large eggs, and 1 teaspoon vanilla extract. Whisk these wet ingredients together until smooth and well incorporated.

Combine Wet and Dry: Gradually add the wet ingredients to the dry ingredients. Stir with a spoon or spatula until just combined. It's crucial not to overmix the batter; a few small lumps are perfectly fine. Overmixing can lead to a tough cornbread.

Pour into Pan: Pour the batter evenly into your prepared 9-inch square baking dish or cast-iron skillet.

Bake: Bake in the preheated oven for 20-25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.

Cool & Serve: Let the Sweet Potato Cornbread cool in the pan for a few minutes before slicing into squares or wedges.

Tips for Success:

Smooth Sweet Potato: Ensure your mashed sweet potato is very smooth for the best texture in the cornbread.

Don't Overmix: This is the most common mistake with quick breads like cornbread. Mix just until the dry ingredients are moistened.

Hot Skillet (Optional): If using a cast-iron skillet, you can preheat it in the oven for 5-10 minutes before adding the batter. This will give you an even crispier bottom crust.

Adjust Sweetness: Taste the raw mashed sweet potato before adding it to the batter. If it's very sweet, you might reduce the added sugar slightly, or vice versa.

Serve Warm: Sweet Potato Cornbread is truly at its best when served warm, with butter, honey, or a drizzle of maple syrup.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

DIRECTIONS

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8. Serve warm and enjoy!
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14. Serving Suggestions and Pairings: This Sweet Potato Cornbread is incredibly versatile. It's a wonderful side dish for savory meals like chili, stews, roasted chicken, or collard greens. It also makes a fantastic addition to a holiday spread, especially for Thanksgiving or Christmas. Beyond meals, it can be a delightful breakfast or brunch item, served with butter and a drizzle of honey. For other comforting baked goods, check out my [This Chocolate Chip Banana Bread Is My Favorite Way To Use Up Overripe Bananas](#) or [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat To Bake On Repeat](#).
15. Storage and Leftover Tips: Store leftover Sweet Potato Cornbread in an airtight container at room temperature for up to 2-3 days, or in the refrigerator for up to 4-5 days. It can be gently reheated in the microwave or a toaster oven. For longer storage, you can freeze individual slices, wrapped tightly in plastic wrap and then foil, for up to 2-3 months. Thaw at room temperature or reheat from frozen.
16. More Recipes You Will Love: If you appreciate comforting baked goods and delicious fall flavors, here are some other Chefmaniac favorites:
17. For a classic and irresistible dessert, try : [The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot](#).
18. If you're looking for an easy, crowd-pleasing holiday dessert, my [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#) are fantastic.
19. And for a quick and delightful no-bake fall treat, check out [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#).
20. Final Thoughts: This Sweet Potato Cornbread is a game-changer for anyone who loves cornbread and wants to add a unique, delicious twist. It's moist, flavorful, and incredibly comforting - a perfect blend of sweet and savory that will become a treasured recipe in your home. Give it a try, and enjoy a taste of Southern-inspired goodness!
21. What's your favorite way to enjoy cornbread? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](#) for more delicious recipes!

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

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