



Quaker Oat Flour Sweet Potato Bread



SERVINGS

16



COOKING TIME

2 hrs

Savor the wholesome goodness of sweet potato bread made with Quaker oat flour, boasting a moist texture and subtly sweet flavor for a delightful treat perfect for any occasion.

Ingredients

- 1 $\frac{3}{4}$ cups [Quaker® Oat Flour](#)
- 2 large sweet potatoes
- $\frac{1}{3}$ cup 100% apple juice
- 12 dried mission figs, stems removed
- $\frac{1}{3}$ cup sugar
- 2 tbsp pumpkin pie spice
- 1 $\frac{1}{2}$ tsp baking powder
- 1 tsp salt
- $\frac{1}{4}$ cup vegetable oil
- 1 tbsp vanilla extract
- 3 eggs, separated
- $\frac{1}{2}$ cup nonfat vanilla Greek yogurt
- 2 tbsp maple syrup

Cooking Instructions

1. Heat oven to 350°F. Line a baking sheet with aluminum foil. Lightly grease a 9x5-inch loaf pan.
2. Cut sweet potatoes in half lengthwise. Place potatoes cut sides down on prepared baking sheet. Roast for 1 hour.
3. While potatoes are roasting: Pour apple juice into a small microwave-safe dish. Heat on full power for 30 seconds or until hot. Add dried figs. Cover and let soak for 30 minutes. Remove figs from juice and coarsely chop. Discard juice. Or add it to your next cup of tea!)

4. After sweet potatoes have finished roasting: Leave oven on. Scoop insides of potatoes into food processor. Discard potato skins. Purée sweet potatoes until smooth.
5. Whisk Quaker® Oat Flour, sugar, pumpkin pie spice, baking powder, and salt together in a medium bowl.
6. Measure 1 ½ cups sweet potato purée into a separate large bowl. Add vegetable oil, vanilla extract, and egg yolks. Whisk until smooth.
7. Add dry ingredients to sweet potato mixture. Stir with a rubber spatula until evenly mixed. Stir in chopped figs.
8. Beat egg whites until medium peaks form. Fold 1/3 of the egg whites into the sweet potato mixture to lighten. Gently fold in remaining egg whites until no white streaks remain.
9. Scrape batter into prepared loaf pan.
10. Bake for 45-60 minutes until a wooden skewer inserted into the center comes out clean.
11. Allow bread to cool before slicing. Serve with a dollop of yogurt and a drizzle of maple syrup.