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Daigakuimo Japanese sweet potato bite

Yield: 4 min Total Time: 45 min

Recipe from: https://www.recipeschoose.com/recipes/purple-sweet-potato-japanese-ube-cake-recipe

Ingredients:

- 1 1/8 pounds purple sweet potato Japanese, 500 g Japanese purple sweet potato
- 2 tablespoons olive oil 2 tbsp Olive oil
- 2 tablespoons rice malt syrup 2 tbsp Rice malt syrup
- 1/4 teaspoon black sesame seeds 1/4 tsp Black sesame seeds

Nutrition:

Calories: 170 calories
Carbohydrate: 25 grams

3. Fat: 7 grams4. Fiber: 4 grams5. Protein: 3 grams6. SaturatedFat: 1 grams

SaturatedFat: 1 gramsSodium: 70 milligrams

8. Sugar: 5 grams

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