

# Sweet Potato Cornbread

Yield: 10 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chalet-cajun-sour-cream-recipe>

## Ingredients:

- 2 cups white cornmeal self-rising, mix, or substitute 1 1/2 cups plus 6 tablespoons white cornmeal, 2 tablespoons baking powder, and 1...
- 3 tablespoons granulated sugar
- 1/4 teaspoon pumpkin pie spice optional
- 5 large eggs
- 2 cups sweet potatoes mashed, cooked
- 8 ounces sour cream
- 4 ounces unsalted butter melted, plus more for the skillet

## Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 140 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 9 grams
8. Sodium: 70 milligrams
9. Sugar: 7 grams

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