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Sweet Potato Bread

Ingredients

- 8 oz mashed sweet potato, without skin
- 2 scoops vanilla whey
- 1 cup oat bran
- 2 egg whites
- 2 tbsp milk
- 1/4 cup chopped walnuts (optional)
- 1/2 cup Splenda
- 1 tsp nutmeg
- 1 tsp Vanilla
- 1 Tbsp cinnamon

Directions

1. Preheat oven to 350°F. Spray 9x5x3-inch loaf pan with olive oil Pam.
2. Mix whey and oat bran into medium bowl.
3. Beat Splenda, eggs, and vanilla to blend in large bowl. Mix in sweet potato. Add dry ingredients and walnuts and stir well.
4. Transfer batter to prepared pan. Bake until tester inserted into center comes out clean, about 30 minutes.
5. Cool bread in pan on rack 15 minutes.