

Snack

# CHEERIOS SWEET POTATO QUICK BREAD



**TOTAL TIME**  
2 Hours 10 Minutes



**SERVES**  
Two loaves

## INGREDIENTS

- 2 cups Cheerios™ Cereal
- 1 cup Gold Medal™ all-purpose flour
- 1/2 cup Gold Medal™ whole wheat flour
- 2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 cups mashed cooked fresh sweet potatoes (3 to 4 medium)
- 3/4 cup packed brown sugar
- 3/4 cup granulated sugar
- 1/2 cup fat-free (skim) milk
- 1/4 cup canola or vegetable oil
- 2 teaspoons vanilla
- 3 eggs
- 1 cup raisins

## METHOD

1. Move oven rack to slighter lower than center so tops of pans will be in center of oven. Heat oven to 350°F. Spray bottoms only of 2 (8x4-inch) loaf pans with cooking spray.
2. Place cereal in resealable food-storage plastic bag; seal bag and finely crush with rolling pin or meat mallet (or finely crush in food processor). Pour into large bowl.
3. Add flours, baking soda, baking powder, salt and cinnamon; mix well. Set aside.
4. In medium bowl, using whisk, mix sweet potatoes, sugars, milk, oil, vanilla and eggs until well blended.
5. Add to flour mixture; stir just until moistened. Stir in raisins.
6. Divide batter evenly between loaf pans (about 2 1/2 cups batter each pan).
7. Bake 40 to 50 minutes or until toothpick inserted near center comes out clean. Cool in pans on cooling rack 10 minutes.
8. Remove from pans. Cool completely on cooling rack, about 1 hour.

