

Sweet Potato-Pineapple Breakfast Bread

When you have tons of sweet potatoes, you can't have enough sweet potato recipes.

Recipe by [Karl George](#) | Created on **Mar 9, 2022**

Ingredients

- cooking spray
- 2 cups all-purpose flour, divided
- 1 (15 ounce) can mashed sweet potatoes
- 1 cup packed light brown sugar
- ½ cup whole milk
- ½ cup vegetable oil
- 2 large eggs
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon grated orange zest
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- 1 (8 ounce) can pineapple tidbits, drained

Directions

- Preheat oven to 350 degrees F (175 degrees C). Spray a 9x5-inch loaf pan with cooking spray.
- Beat 1 cup flour, sweet potatoes, brown sugar, milk, vegetable oil, eggs, baking powder, cinnamon, orange zest, salt, and baking soda together in a bowl using an electric mixer until batter is smooth, about 2 minutes. Stir remaining 1 cup flour into batter; fold in pineapple. Pour batter into prepared loaf pan.
- Bake in the preheated oven until a knife inserted in the center of the bread comes out clean, 55 to 60 minutes.

Nutrition Facts

Serving: **8 servings** | Calories: **398.6 kcal** | Carbohydrates: **68.9 g** | Protein: **6.5 g** | Saturated fat: **1.9 g** | Cholesterol: **48 mg** | Sodium: **310 mg** | Fiber: **2.2 g** | Sugar: **34.5 g**

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