

HOMESoyTM

PURPLE SWEET POTATO BREAD



Ingredients

20g	Daisy Margarine
150ml	HOMESoy Original Soya Milk
20g	Sugar
2g	Salt
100g	Purple Sweet Potato Mash
225g	Bread Flour
3g	Instant Yeast



Instructions

Purple Sweet Potato Mash

- 1 Clean and chop purple sweet potato into cubes of about one-inch size.
- 2 Place it in a large pot with just enough water to steam the purple sweet potato until tender.
- 3 Insert a skewer in different spot to test if purple sweet potato is evenly cooked. If skewer can be inserted easily, the purple sweet potato is ready.
- 4 Peel off the skin and mash until smooth. Remove any rough fibres.

Bread

- 1 Add margarine into the bread maker, followed by HOMESoy Original Soya Milk, sugar, salt, purple sweet potato mash, and flour.
- 2 Instant yeast is added as the final ingredient to the bread maker.
- 3 Select the basic program, light crust setting, and 1.5lb bread weight.
- 4 Start the machine and occasionally help incorporate the ingredients into a dough.
- 5 Do not open the machine after 10 minutes.
- 6 Once the baking has completed, remove hot loaf from the machine and let it cool on a cooling rack.
- 7 Carefully remove the mixing paddle from the bottom of the bread using the hook provided. Caution that it is hot.