

Sweet potatoe & cranberries muffin

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150 grams of wheat flour
- 100 grams of rye flour
- 250 grams of sweet potato
- 60 grams of dried cranberries
- 125 ml of oil
- 2 teaspoons of baking powder
- 150 grams of yoghurt
- 50 grams of brown sugar
- 1 egg
- 40 grams of bacon or ham
- 1 teaspoon of cayenne pepper
- · almond flakes for garnish

Instructions

- 1. Peel sweet potato, cut into cubes and boil till soft.
- 2. Sift flour, add sugar, baking powder, cayenne pepper, mix well.
- 3. In separate dish whisk egg and oil, add yoghurt, add dry ingredients, bit by bit, mix well.
- 4. Add sweet potatoes cubes and cranberries.
- 5. Pour dough into muffin baking tray, garnish with almond flakes.
- 6. Bake in preheated oven in 175 C degrees about 25 minutes.