

Sweet Potato Pone



INGREDIENTS

1. 3 cups grated sweet potatoes
2. 1 cup molasses
3. 2 teaspoons ground ginger
4. 2 teaspoons baking powder
5. 1 teaspoons salt
6. 1/3 cup vegetable oil

Method:

1. Combine ingredients. Simmer slowly, stirring constantly, for 10 minutes.
2. Pour into well-greased 9-inch baking pan.
3. Bake at 325°F for 30 minutes, stirring every 5 minutes for the first 20 minutes. After the last stirring, smooth down the top and allow to brown.
4. Remove from oven. Cut into squares and serve either hot or cold.