



Gluten Free *Bako Sweet Sweet* Potato Cookies

- 1 cup butter
- 2 cups sugar
- 1 tsp soda
- 2 cups mashed or pureed cooked
Bako Sweet Sweet Potatoes
(Diane (garnet red) or Covington
(orange) variety)
- 2 eggs (well beaten)
- 1 cup raisins or dried cranberries
- 4 cups gluten free flour
- 1 tsp cinnamon
- 1 tsp nutmeg
- ½ tsp salt
- ½ tsp cloves
- 1 cup nuts (chopped)



Cream butter and sugar. Add baking soda to sweet potato pulp; add to butter-sugar mixture along with eggs; mix thoroughly. Add raisins or cranberries. Mix dry ingredients together, add to above mix, beating well. Add nuts. Drop by large tablespoons on greased baking sheet; bake 15 minutes at 350° degrees.

Store cookies in airtight container to retain moistness or freeze.

Makes approximately 5 dozen

www.bakosweet.com

Another delicious choice from Country Sweet Produce