



FRANKO'S FAVORITES

SWEET POTATO MUFFINS

Thoroughly grease 24 muffin cups (paper liners may be used instead). Preheat oven to 400 degrees. Beat 1 ¼ cup sugar, 1 ¼ cups cooked, mashed sweet potatoes or yams (fresh or canned) and ½ cup butter (room temperature) until smooth. Add 2 large eggs (room temperature) and blend well. In another bowl sift together 1 ½ cups all-purpose flour, 2 tsp. baking powder, 1 tsp. cinnamon, ¼ tsp. nutmeg and ¼ tsp. salt. Add alternately with 1 cup milk to sweet potato mixture, stirring just to blend. Do not overmix. Fold in ½ cup chopped raisins and ¼ cup chopped walnuts or pecans. Spoon into muffin cups. Add ¼ tsp. cinnamon to 2 Tbsp. sugar and sprinkle over each muffin. Bake 25 to 30 minutes or until muffins test done. Serve warm.