

Potato Bread



1 small Maine Potato, shredded

1/2 cup orange juice concentrate

1/4 cup water

1/3 cup orange marmalade

1/4 cup vegetable oil

1 egg, beaten

3 cups flour

1/2 cup sugar

2 tsp baking powder

1/4 tsp. salt

Cook the shredded potato in just enough water to cover it, for 10 min. Cool & drain. Combine cooled & drained potato with orange juice concentrate, water, marmalade, oil and egg. In a large bowl, soft together the flour, sugar, baking powder and salt. Add the liquid ingredients and stir just until combined. Spoon batter into 3 greased mini loaf pans and bake at 350° for 30-35 min. or until tester comes out clean. Cool in pans for 10 min. then remove from pan and let cool.