**Sweet Potato & Orange Loaves**

This recipe is dairy, gluten and refined sugar free

Serves 6 – 1 ½ LE

* 200g sweet potato
* 1 orange zested
* 100g xylitol
* 3 eggs
* 120g rice flour
* 1tsp baking Powder (use gluten free if you like)
* ¾ tsp bicarbonate soda (use gluten free if you like)
* 1tsp cinnamon
* 1tsp Nutmeg

For The Drizzle

* 20g Xylitol
* Juice of 1 orange
* 1tbsp water

1. Preheat oven to 180/350/gas 4 and line a loaf tin with grease proof paper
2. Finely grate the sweet potato, add into a bowl with the orange zest
3. Place the flour, spices, baking powder and bicarb in a bowl and mix together
4. Whisk the eggs and xylitol together for about 4 mins until light and fluffy
5. Fold in the grated sweet potato mix then add the flour mixture, mix thoroughly
6. Pour into loaf tin and bake for 15mins
7. Make the drizzle –
8. Mix the xylitol orange juice and water together in a pan over a low heat
9. When the xylitol has dissolved remove from heat
10. When loaf is cooled prick all over surface and drizzle mixture on the top.