

Sweet Potato Skillet Bread – *Tetapún (pan de camote)*



Ingredients

1 lb (454g)	sweet potatoes; washed
½ to 1 cup	all-purpose flour
¼ cup	sugar
¼ cup	lard or oil
1 whole	clove, or ¼ tsp ground

Peeling the sweet potatoes is optional. Shred sweet potatoes with a cheese grater, and sprinkle with half a cup of flour, to prevent them from turning dark. Pulse in small batches in a food processor, or grind by hand with a mortar and pestle. The sweet potato and flour mix will become close to a paste, but there will still be a lot of texture from the shredding (photo below, left). Transfer ground paste to a mixing bowl. If using a whole clove, grind to a powder; add clove to the bowl, and continue grinding and transferring the rest of the sweet potatoes. Add two tablespoons of the lard (melted or at room temperature) or oil, and the sugar (second photo). Mix with hands and/or a spatula, sprinkling with more flour, as needed, until the paste may be formed into a ball, but the paste is still sticky. Warm up the rest of the lard or oil in a skillet, preferably iron, over medium heat; add sweet potato paste to the centre, then flatten with a spatula, extending to cover most of the skillet, and smooth edge with the spatula (third photo); reduce heat to low, and allow to cook for about ten minutes. Once the edge starts to change colour and looks dry, check if the bottom is golden brown, then run the spatula all around the edge of the bread and flip (photo below, right), using another spatula, if needed, and allow to brown on the other side, for approximately another 10 to 15 minutes (photo at the top of the page).



Cut into wedges, and serve hot or at room temperature, for example with a mug of *café de olla* (coffee from the pot):

