



CANDIED PECAN SWEET POTATOES



Try this fun recipe perfect for the holidays!

INGREDIENTS

- 5 lbs. sweet potatoes
- 1/4 cup Irish Cream, orange liqueur, milk, heavy cream, OR flavored coffee creamer (choose any liquid that will add creamy sweetness to the dish)
- 2 tablespoons butter, softened
- 2 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg

TOPPING

- 1/2 cup chopped pecans
- 1/4 cup granulated sugar
- 1 tablespoon butter

CANDIED PECANS

1. In a small heavy skillet cook pecans, sugar and butter on med heat until candied.
2. Remove from heat and place on greased baking foil to cool.
3. Prepare ahead and store in refrigerator up to 3 days.

SWEET POTATOES

1. Bake sweet potatoes @ 350 for 1 hour until soft.
2. Allow to cool and then scoop pulp from baked potatoes, discard peel.
3. Mash in liqueur, butter, brown sugar, cinnamon, cloves, salt and nutmeg.
4. Beat with an electric mixer until smooth.
5. Spread into a 2 QT baking dish and sprinkle with candied pecans. Bake uncovered @ 350 for 30 min.

Submitted by Jessica Bishop '18

