

Name: Maple Glazed Sweet Potatoes

Yield: Serves 6-8	Author: Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Sweet potatoes or 1 (40 oz) can	2-1/2 lbs		
Butter	3 tbsp		
Syrup, maple		1/2 cup	
Brown sugar	2 tbsp		
Coconut, flaked	2 tbsp		Optional
Pecans, halved	1/3 cup		Chopped
Marshmallow, miniature	1-1/2 cups		
Preparation			
<ol style="list-style-type: none">1. Preheat oven to 350 degrees.2. Spray 8x8 baking dish with cooking spray.3. Canned sweet potatoes are already cooked.			
Cooking Directions			
<ol style="list-style-type: none">1. In 3 qt sauce pan, place raw sweet potatoes and water to cover. Heat to boiling. Reduce heat and simmer for 25 to 30 minutes until tender. Drain potatoes and cool slightly. Peel potatoes and cut into large chunks and place in 8x8 dish.2. In a small sauce pan, melt butter. Stir in syrup, sugar and coconut over low heat, stirring for 3-5 minutes until blended.3. Sprinkle nuts over sweet potatoes and top with syrup mixture. Bake for 25 minutes. Then top with marshmallows. Continue baking for another 5-7 minutes until marshmallows are lightly browned.			