

# Cranberry Sweet Potato Bake

Submitted by Judy Harms

Salads, Soups, & Sides

## Ingredients:

2-4 lg. sweet potatoes  
3 T. butter  
½ c. brown sugar  
2 med. apples, peeled and cubed  
½ c. dried cranberries  
½ t. cinnamon  
½ t. ground nutmeg

## Preparation:

- Place sweet potatoes in a lg. saucepan and cover with water, bring to a boil
- Reduce heat, cover and cook for 30-45 min. or until just tender
- Drain, cool slightly
- Peel potatoes and cut into ½ in. slices, set aside
- In a lg. skillet, melt butter and brown sugar over med. heat
- Add apples, cook and stir until crisp-tender
- Stir in cranberries, cinnamon and nutmeg
- In a greased 1½ qt. baking dish, layer ½ of the sweet potatoes and ½ of the apple mixture, repeat layers
- Cover and bake at 375 for 30-35 min. or until bubbly