Sweet Potato Cranberry Bake

Ingredients:
• 4 large sweet potatoes, peeled
• 2 cups fresh or frozen cranberries
• ½ cup packed brown sugar
• ½ cup orange juice
• 2 tbsp butter (melted)

Yield: 6 servings

Topping Ingredients:
• ½ cup chopped walnuts
• ¼ cup packed brown sugar
• ½ teaspoon ground cinnamon
• 2 tbsp cold butter

Directions:
1. Boil sweet potatoes 40-50 minutes or until tender. When cool enough to handle, cut sweet potatoes into ¼-inch slices.

2. Place half potatoes in a greased 2½ quart baking dish. Top with half of the cranberries, brown sugar and butter. Repeat layers.

3. Pour orange juice over top.

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Directions: (Continued)

4. Cover and bake 350° F for 30 minutes.

5. In a small bowl, combine the walnuts, brown sugar and cinnamon; cut in butter. Sprinkle over sweet potato mixture. Bake uncovered for 10 minutes longer or until topping is golden brown.

Nutrition Facts: (per serving)
Calories: 351 • Fat: 16g
Sodium: 105mg • Carbohydrates: 51g
Dietary Fiber: 5g • Protein: 3g

Source: Taste of Home, 2014