



Sweet Potato Cranberry Bake

Submitted by Kaitlyn Kyle, Hybrid Learning Associate, Briya Public Charter School

Servings: 8

Ingredients

- 4 large sweet potatoes
- 2 cups fresh or frozen cranberries
- 1/2 cup packed brown sugar
- 2 tablespoons butter, melted
- 1/2 cup orange juice

Topping:

- 1/2 cup chopped walnuts
- 1/4 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 3 tablespoons cold butter

Directions

1. Place sweet potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and simmer until tender, 20-30 minutes. Drain. When cool enough to handle, peel potatoes and cut into 1/4-in. slices.
2. Place half in a greased 2-1/2-qt. baking dish. Top with half of the cranberries, brown sugar and butter. Repeat layers. Pour orange juice over top. Cover and bake at 350° for 30 minutes.
3. In a small bowl, combine the walnuts, brown sugar and cinnamon; cut in butter. Sprinkle over sweet potato mixture. Bake, uncovered, until topping is golden brown, about 10 minutes longer.