

A Sweet Surprise for Santa: Louisiana Yam Cookies

The countdown to Christmas is here once again. It's time to get in the spirit, put the finishing touches on the tree and decorations and send out the traditional holiday cards. But with the preparations for Christmas morning festivities, don't forget about the man in red who travels all the way down south to visit Louisiana each year.

On Christmas Eve, while everyone is asleep, Santa stops at each home to deliver presents for all, hoping to find a plate of traditional Christmas cookies and a glass of milk. This year, surprise Santa by leaving a new kind of cookie that is sure to spice up his holiday season and get your name on the "nice" list.

After trying these cookies, with Louisiana sweet potatoes as the star ingredient, there's not a chance that Santa will miss those old ho-hum cookies. What he'll really want to know is what makes these cookies taste so spectacular!

By adding Louisiana sweet potatoes to your list of holiday ingredients, your cookies will have an



extra touch of something special. Louisiana sweet potatoes add a naturally sweet flavor to cookies, while making them perfectly soft, tender and chewy. The combination of molasses, Louisiana sweet potatoes, cinnamon and ginger make these Sweet Potato Molasses Cookies perfectly sweet, and the Sweet Potato Spice Cookies bring together the crispiness of a sugar cookie with the perfect amount of spice to make a wonderful fall treat.

Your family will have a hard time saving any of these cookies for Santa, so be sure to make plenty batches for everyone!

Sweet Potato Spice Cookies

Ingredients:

3/4 cup butter, softened
1 cup sugar
1/4 cup packed brown sugar
1 egg
1 cup finely shredded uncooked Louisiana sweet potato
3 tablespoons orange juice concentrate
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 1/4 cups quick-cooking oats
1 cup butterscotch chips
1 cup flaked coconut
1 cup chopped pecans

Instructions:

In a large bowl, cream butter and sugars until light and fluffy. Beat in the egg, sweet potato and orange juice concentrate. Combine the flour, baking powder, cinnamon, baking soda, salt and nutmeg; gradually add to the creamed mixture and mix well. Stir in the remaining ingredients. Drop by rounded teaspoonfuls 2 inches apart onto greased baking sheets. Bake at 350° for 14 to 16 minutes or until firm. Remove to wire racks to cool. Makes 7 dozen cookies.

Nutrition:

Servings Per Recipe: 42

1 serving (2 each) equals 152 calories, 8 g fat (4 g saturated fat), 14 mg cholesterol, 99 mg sodium, 19 g carbohydrate, 1 g fiber, 2 g protein.

Credits:

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Sweet Potato Molasses Cookies

Ingredients:

½ cup margarine
½ cup sugar
1 egg
½ cup molasses
1 cup grated, raw Louisiana sweet potatoes
2 cups all-purpose flour
½ tsp. salt
½ tsp. baking soda
1 tsp. baking powder
½ tsp. cinnamon
½ tsp. ginger
¼ cup milk

Instructions:

Cream together the margarine and sugar. Add egg and beat thoroughly. Blend in the molasses and sweet potatoes. Add the dry ingredients that have been sifted together, then the milk. Mix thoroughly. Drop from a teaspoon 2 inches apart on a well-greased baking sheet. Bake at 375° for 12 to 15 minutes or until set and lightly brown.