



Praline Yams

Cafe Des Amis, Breaux Bridge LA

Ingredients:

4 ½ Cups (about 5 large potatoes) sweet potatoes
3 Eggs
1/3 Cup milk
1 1/3 Cups sugar
3/4 Cup butter
1 1/4 Teaspoon vanilla extract
1/2 Teaspoon cinnamon

Topping:

1/2 Cup melted butter
3/4 Cup flour
1 ½ Cups light brown sugar cans

Instructions:

Bake potatoes until tender. Cool and peel off skin. Smash potatoes in a large bowl. Add all remaining ingredients and put into a stainless steel full pan. Sprinkle mixture with the following topping. Mix all of the above ingredients and sprinkle on top of potato mixture. Bake at 350 degrees for 30 minutes, or until hot and bubbly..

Serving Size: 4 - 5

Cook Time: 30 minutes

Categories:

Side Dish Recipes
Restaurant Submitted
7 Ingredients or Less
Kid Friendly Recipes
Nut Ingredients

Credits:

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