



## Sweet Potato, Pecan and Cranberry Surprise

### Ingredients:

3	Tablespoons margarine, melted
1/3	Cup light brown sugar
1	Teaspoon ground cinnamon
1/2	Teaspoon ground nutmeg
2/3	Cup dried cranberries
1/3	Cup chopped pecans
2	Pounds sweet potatoes (yams)

### Instructions:

Preheat oven to 400 degrees. In a small bowl, mix together the melted margarine, brown sugar, cinnamon, nutmeg, cranberries and pecans; set aside. Line a 9-inch round cake pan with aluminum foil and coat with nonstick cooking spray. Peel the potatoes and slice very thin (preferably with a food processor). Spoon one-third cranberry mixture on the bottom of the pan. Arrange one-third of the potato slices in concentric circles, overlapping in bottom of pan. Spread one-third of cranberry mixture over potatoes. Top with another one-third potato slices, arranged in concentric circles. Top with remaining one-third cranberry mixture and repeat arranging potato slices on top. Coat a sheet of aluminum foil with nonstick cooking spray and over potatoes lightly. Cook for 45 minutes, uncover, and continue baking for another 20 minutes or until brown and crisp on top and potatoes are tender. Place serving plate on cake plate and invert immediately. Remove foil from top.

**Serving Size:** 8

**Cook Time:** 2 hours

### Categories:

Side Dish

Kid Friendly

Nuts

Fruit

7 Ingredients or Less