



Surprise Yam Casserole with Praline Topping

Recipe by: Holly Clegg

Ingredients:

- 2 1/2 Pounds sweet potatoes, peeled and cut into chunks
- 4 Medium carrots, peeled and sliced
- 1 Chicken bouillon cube, optional 6 tbsp. light margarine
- 1/4 Cup light brown sugar
- 1/3 Cup orange juice

Praline Topping:

- 2/3 Cup light brown sugar
- 1 Cup all-purpose flour
- 1/2 Teaspoon ground cinnamon
- 6 Teaspoon light margarine, melted
- 1 Teaspoon vanilla flavoring

Instructions:

Place sweet potatoes, carrots and bouillon cube in a large pot and cover with water. Bring to a boil, reduce heat and cook for 15 minutes or until potatoes and carrots are tender. Drain and mash in a food processor or mixer. Add margarine, brown sugar and orange juice, mixing until smooth. Transfer to 2-quart casserole dish coated with non-stick cooking spray and top with Praline Topping. Bake at 350 degrees for 30 minutes or until topping is brown.

Serving Size: 8-10

Cook Time: 45 minutes