

Our State eats

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Sweet Potato & Apple Casserole

Yield: 8 servings.

- 3 sweet potatoes, peeled and quartered
- ½ cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 3 large Granny Smith apples, peeled, cored, and cut into 1-inch chunks
- ¼ cup all-purpose flour
- ¼ cup firmly packed dark brown sugar
- ¼ cup unsalted butter, melted
- ½ cup pecans, chopped
- ½ cup raisins

Place sweet potatoes in a large saucepan and cover with water. Boil for 20 to 25 minutes or until just tender. Drain, cool, and cut into ¼-inch pieces.

Preheat oven to 350°. Lightly grease a 9 x 12-inch baking dish.

In a small bowl, mix light brown sugar, cinnamon, and nutmeg.

Layer sweet potatoes, brown sugar mixture, and apples in baking dish.

In a separate bowl, mix flour, dark brown sugar, butter, pecans, and raisins. Sprinkle over top of sweet potatoes and apples.

Bake for 30 to 40 minutes or until top is lightly browned. Serve warm.



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