
Scalloped Sweet Potatoes with Apple

Gloria Goldstein - New York

North American Potpourri - Autism Directory Service, Inc - 1993

4 1/2 teaspoons butter or margarine, divided
2 cups sweet potatoes (or yams), cooked and thinly sliced. Divided
2 large tart cooking apples, peeled , cored and thinly sliced. Divided
1/2 cup brown sugar, divided
salt (to taste)

Preheat the oven to 350 degrees.

Grease a 1-1/2 quart covered baking dish with 1/2 teaspoon of butter. Arrange half of the potatoes in an even layer on the bottom of the dish. Cover with half of the apples. Sprinkle with half of the brown sugar and dot with half of the remaining butter. Sprinkle with salt.

Repeat the layers with the remaining ingredients.

Bake, covered, for 30 minutes. Remove the cover and baste with the juices in the dish.

Bake, uncovered, for 30 minutes longer. Baste again.

Serve.

Side Dishes

Per Serving (excluding unknown items): 425 Calories; 17g Fat (35.4% calories from fat); trace Protein; 71g Carbohydrate; 0g Dietary Fiber; 47mg Cholesterol; 204mg Sodium. Exchanges: 3 1/2 Fat; 4 1/2 Other Carbohydrates.