



## Layered Sweet Potato and Cranberry Casserole

**Who says you can't mix two favorites? Try this sweet potato and cranberry combo.**

Photo by Stephanie Staton

### Ingredients

4 large sweet potatoes 1/2 cup packed light brown sugar 2 T. butter or margarine 1 cup fresh cranberries 1/2 cup fresh orange juice

### Walnut topping

Combine in a small bowl: 1/2 cup walnuts, chopped 2 T. butter or margarine, melted 1 T. brown sugar 1/2 tsp. cinnamon

### Preparation

Place whole, unpeeled potatoes in saucepan, cover with water and bring to boiling. Cook 30 to 40 minutes, or until tender. Drain and cool slightly; then peel and cut into 1/4-inch slices.

Arrange half the potatoes in a greased 1½-quart casserole pan and sprinkle with 1/4 cup brown sugar. Dot with butter and sprinkle 1/2 cup cranberries over the top. Cover with remaining sweet potatoes, 1/4 cup brown sugar and remaining cranberries.

Pour orange juice over all. Cover and bake at 350 degrees F. for 45 minutes. Uncover and sprinkle top with walnut topping and cranberries, and bake 10 minutes more. Serves six to eight.