



Cooking
is
Bliss!

Ingredients

- 3 medium sweet potatoes
- 3 small green apples were peeled & cut into wedges
- $\frac{1}{4}$ cup honey
- 1 tablespoon butter
- $1\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ cup coarsely chopped pecans
- $\frac{1}{2}$ cup packed brown sugar



1. Heat oven to 375 degrees F. Cut sweet potatoes & apples into $\frac{1}{2}$ -inch thick slices
2. Stir butter, honey, cinnamon, ginger, & nutmeg in a saucepan over medium heat until boiling. Once melted, remove from heat.
3. Arrange potatoes & apples alternately in a baking dish & pour honey glaze over the potatoes & apples. Cover with foil & place in the oven for 45-60 minutes until tender
4. Once removed from the oven, spoon glaze from the bottom of the dish to potatoes and apples. Sprinkle with brown sugar & pecans and return to the oven, uncovered for 14 to 15 minutes until apples & potatoes are golden brown. Spoon glaze over apples & potatoes before serving!

