
Candied Sweet Potatoes with Brown Sugar and Pecans

Kohl's Ad

Food Network Magazine - November, 2021

Preparation Time: 10 minutes

Start to Finish Time: 1 hour

4 pounds (about 8 medium) sweet potatoes, peeled

1/2 cup packed dark brown sugar

1/4 cup granulated sugar

1/4 cup maple sugar

1 teaspoon pumpkin pie spice

Kosher salt

6 tablespoons unsalted butter

1/2 cup toasted pecans, chopped

Preheat the oven to 400 degrees.

Cut the sweet potatoes crosswise into one-inch-thick rounds. Halve or quarter any extra-large pieces so that they are all similar in size.

In a small bowl, combine the brown sugar, granulated sugar, maple syrup, pumpkin pie spice and one teaspoon of salt.

Melt the butter in a large Dutch oven over medium heat. Add the potatoes and stir well, spooning the sugar mixture over the potatoes to coat evenly. Cover and bake, stirring occasionally, until the potatoes are just tender when pierced with the tip of a sharp knife, 25 to 30 minutes. Uncover and cook until glossy and the liquid resembles a thin syrup, about 20 minutes.

Transfer the potatoes with their sauce to a serving tray. Sprinkle the pecans over the top.

Yield: 6 to 8 servings

Side Dishes

Per Serving (excluding unknown items): 1897 Calories; 71g Fat (32.8% calories from fat); 9g Protein; 317g Carbohydrate; 16g Dietary Fiber; 186mg Cholesterol; 125mg Sodium. Exchanges: 8 1/2 Grain(Starch); 14 Fat; 12 1/2 Other Carbohydrates.