

## Side Dish

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# Streusel-Topped Sweet Potatoes

Betty Crocker Best-Loved Casseroles

**Servings: 10**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour 15 minutes**

**6 medium (7 to 8 cups) dark-orange sweet potatoes, peeled and cut into 1 1/2-inch pieces**

**1/2 cup whipping cream**

**1/4 cup butter**

**1/4 cup maple syrup**

**1/2 teaspoon salt**

**2 pouches (4 bars) maple brown sugar granola bars, crushed**

Preheat oven to 350 degrees.

Spray an 8-inch square baking dish with cooking spray.

In a 4-quart saucepan, place the sweet potatoes and enough water to cover. Heat to boiling; reduce heat to medium-low. Cook, uncovered, for 15 to 20 minutes or until tender. Drain and return to saucepan.

Add whipping cream, 2 tablespoons of butter, the syrup and salt to the potatoes. Mash with a potato masher or an electric mixer until smooth. Spoon mixture into the baking dish.

In a small microwavable bowl, microwave the remaining butter on HIGH for 30 to 60 seconds or until melted. Add the crushed granola bars; and mix well. Sprinkle over the potato mixture.

Bake, uncovered, for 25 to 30 minutes or until hot and topping is crisp.

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Per Serving (excluding unknown items): 102 Calories; 9g Fat (77.4% calories from fat); trace Protein; 6g Carbohydrate; 0g Dietary Fiber; 29mg Cholesterol; 159mg Sodium. Exchanges: 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.