

Sweet Potato Casserole III

Faye King - Brentwood, TN

Treasure Classics - National LP Gas Association - 1985

Servings: 8

*1 can (28 ounce) sweet
potatoes, halved lengthwise
1 cup brown sugar
1 1/2 tablespoons
cornstarch
1/4 teaspoon salt
1/8 teaspoon cinnamon
1 teaspoon shredded
orange peel
1 can (16 ounce) apricot
halves
2 tablespoons butter
1/2 cup pecan halves*

Preparation Time: 10 minutes

Bake Time: 25 minutes

Place the sweet potatoes into a greased
10x6x1-1/2 inch baking dish.

In a saucepan, combine the brown sugar,
cornstarch, salt, cinnamon and orange peel.

Drain the apricots, reserving the syrup. Stir one
cup of the apricot syrup into the cornstarch
mixture. Cook and stir over medium heat until
boiling. Boil for 2 minutes.

Add the apricots, butter and pecans. Pour over
the sweet potatoes.

Bake, uncovered, in a 375 degree oven for 25
minutes.

Per Serving (excluding unknown
items): 171 Calories; 8g Fat (38.2%
calories from fat); 1g Protein; 26g
Carbohydrate; 1g Dietary Fiber;
8mg Cholesterol; 105mg Sodium.
Exchanges: 1/2 Grain(Starch); 0
Lean Meat; 0 Fruit; 1 1/2 Fat; 1
Other Carbohydrates.