

## Sweet Potato Cranberry Bake

Prep time: 50 min

Bake time: 40 min

### Ingredients:

4 large sweet potatoes, peeled  
2 cups fresh or frozen cranberries  
½ cup packed brown sugar  
2 tablespoons butter, melted  
½ cup orange juice

### Topping:

½ cup chopped walnuts  
¼ cup packed brown sugar  
½ teaspoon ground cinnamon  
3 tablespoons cold butter

### Directions:

1. Place sweet potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and simmer 40-50 minutes or until tender. Drain. When cool enough to handle peel potatoes and cut into ¼ in. slices.
2. Place half in a greased 2 ½ quart baking dish. Top with half of the cranberries, brown sugar and butter. Repeat layers. Pour orange juice over top. Cover and bake at 350 degrees for 30 minutes.
3. In a small bowl, combine the walnuts, brown sugar and cinnamon; cut in butter. Sprinkle over sweet potato mixture. Bake, uncovered, 10 minutes longer or until topping is golden brown.