

Harvest Scalloped Yams & Apples

Sweet Potatos and Apples are in abundance this month and this recipe from our friend Nancy is kind of a sweet treat that you can throw together and come home to at the end of the day. If you don't have a crockpot, bake it in the oven at 350 for an hour or so.

Ingredients:

5-6 medium yams, peeled and cut into 1/2" thick chunks

3 medium apples, cored and cut into chunks

3 T. fresh lemon juice

3/4 c. brown sugar

1 T. flour

1/4 chopped pecans

1 t. cinnamon

1/4 t. nutmeg, salt, and pepper

In bowl, combine yams, apples, and lemon juice; toss to coat.

In small bowl, combine brown sugar, flour, cinnamon, nutmeg, salt and pepper, and pecans.

Place half yams into 4 quart crockpot, top with half of the sugar mexture. Repeat with remaining yams and brown sugar mixture.

Top with margarine, cover, and cook on low for 7-8 hours.

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