

# Foster's Body & Paint

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November, 2011

## Sweet Potato Gratin

### **Ingredients:**

- 3 lbs. sweet potatoes (about 5 large)
- 1/2 cup butter or margarine, divided
- 1/4 cup plus 2 Tbsp. packed light brown sugar, divided
- 2 eggs
- 2/3 cup orange juice
- 2 tsp. ground cinnamon, divided
- 1/2 tsp. salt
- 1/4 tsp. ground nutmeg
- 1/3 cup all-purpose flour
- 1/4 cup uncooked old fashioned oats
- 1/3 cup chopped pecans or walnuts



### **Preparations:**

- 1.) Bake sweet potatoes until tender in oven preheated to 350 degrees for 1 hour. Or, pierce sweet potatoes several times with fork and place on microwavable plate. Microwave at HIGH (100% power) 16 to 18 minutes, rotating and turning over after 9 minutes. Let stand 5 minutes. While sweet potatoes are hot, cut lengthwise into halves. Scrape hot pulp from skins into large bowls. Beat ¼ cup butter and 2 Tbsp. sugar into sweet potatoes with electric mixer at medium speed until butter is melted. Beat in eggs, orange juice, 1 ½ tsp. cinnamon, salt and nutmeg, scraping down side of bowl once. Beat until smooth. Pour mixture into 1 ½ quart baking dish; smooth top.
- 2.) For topping, combine flour, oats, remaining ¼ cup sugar and ½ tsp. cinnamon in medium bowl. Cut in remaining ¼ cup butter with pastry blender or 2 knives until mixture becomes coarse crumbs. Stir in pecans. Sprinkle topping evenly over sweet potatoes.
- 3.) Preheat oven to 350 degrees. Bake 25 to 30 minutes or until sweet potatoes are heated through. For a crisper topping, broil 5 inches from heat 2 to 3 minutes or until golden brown. Garnish, if desired.

Makes 6 to 8 servings

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