



Gammy's House Recipes

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Cinnamon-Glazed Sweet Potato And Apple Bake

2 pounds sweet potatoes, peeled and cubed
1-1/2 pounds butternut squash, peeled and cubed
2/3 cup light brown sugar, divided
3 large eggs, beaten
6 tablespoons butter, melted, divided
2 teaspoons vanilla extract
2 teaspoons ground cinnamon, divided
1/2 teaspoon ground nutmeg
3/4 teaspoon salt
1 cup chopped pecans
2 golden delicious apples, peeled and thinly sliced

Cook sweet potatoes in water in a large saucepan until tender, about 20 minutes; drain. Meanwhile, cook squash in another saucepan until tender, about 10 minutes; drain. Combine 1/3 cup brown sugar, eggs, 2 tablespoons butter, vanilla, 1-1/2 teaspoons cinnamon, nutmeg and salt. Reserve 1/4 cup mixture for squash. In food processor, blend sweet potatoes with remaining egg mixture until smooth. Spread in greased 9 x 13-inch baking dish or 3-quart casserole. Top with pecans. In food processor, blend squash with reserved 1/4 cup egg mixture. Spread over pecan layer. Arrange apple slices on top of squash layer. Combine remaining brown sugar and cinnamon. Sprinkle over apples. Drizzle remaining melted butter over top. Bake at 350 degrees for 45-50 minutes, or until set in the center. Let stand 10 minutes before serving.