

Recipe

Streuseled Sweet Potatoes

By

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Ingredients & Preparation

4 lbs. sweet potatoes
½ tsp salt
2/3 cup chopped nuts (walnuts and pecans)
1/2 cup flour
3 tbsp butter, melted
2/3 cup brown sugar
½ tsp cinnamon
3 tbsp cold butter, cut into pieces

Preparation

Peel and steam the sweet potatoes for 5 minutes. cut the sweet potatoes into pieces (about 1.5 inches big). Butter a 1.5 qt. baking dish and place the pieces in it. Brush sweet potatoes with melted butter. Meanwhile in a small bowl, combine nuts, flour, sugar, cinnamon, and a pinch of salt. Add cold butter and rub in with fingers until streusel is evenly moistened and forms clumps. Sprinkle over sweet potato mixture and bake 35 to 40 minutes.

Serves

8

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Hare Rama Hare Rama Rama Rama Hare Hare**