



**FRESH  
CONNECT**  
BUCKS COUNTY

*recipe*

### INGREDIENTS

3 cups sliced, peeled, and cooked  
sweet potatoes  
3 cups sliced, peeled tart apples  
3/4 cup packed brown sugar  
3/4 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
1/4 teaspoon salt  
Dash of pepper  
1 tablespoon of butter

SERVING SIZE: 8

## Apple Sweet Potato Bake

NAME OF DISH

### INSTRUCTIONS

In a greased baking dish, layer half of the sweet potatoes and apples. In a small bowl, combine the brown sugar, nutmeg, allspice, salt and pepper; sprinkle half over apples. Dot with half of the butter. Repeat layers. Cover and bake at 350 for 15 minutes. Baste with pan juices. Bake, uncovered, 15 minutes longer or until apples are tender.



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