



Sweet Potato Peach Bake

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Peaches and sweet potatoes complement each other so well in this baked dish. This sweet and delicious casserole is perfect for the holidays and can be dressed up with marshmallows or peach preserves.

Ingredients

- - 1 (40 ounce) can Bruce's Yams Cut Sweet Potatoes in Syrup
- drained - 1 (16 ounce) can sliced peaches (no sugar added)
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- juice reserved - ½ teaspoon ground ginger - ½ teaspoon salt - ½ teaspoon pepper - ½ cup chopped pecans
- ¼ cup brown sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place sweet potatoes into a large bowl and cut into slightly smaller pieces. Reserve 4 to 5 peach slices for garnish; add remaining peach slices to potatoes in the bowl. Add 1/2 cup reserved peach juice
2. ginger
3. salt
4. and pepper; mix until well combined. Transfer mixture to a 2-quart baking dish. In a small bowl
5. stir together pecans and brown sugar. Sprinkle over the top of casserole and arrange reserved peach slices in a line down the center. Bake in the preheated oven until casserole is hot and bubbly
6. 35 to 40 minutes Tips You can add 2 tablespoons minced candied (crystallized) ginger to the brown sugar-pecan mixture if desired.