SWEET POTATO APPLE BAKE











Nutrition Programs & Services

INGREDIENTS:

- 1 lb. sweet potatoes, peeled and cut into chunks
- 2/3 cup unsweetened 100% apple juice
- 2 apples, peeled and cut into chunks
- 1/2 teaspoon vanilla extract
- 1 Tablespoon butter, melted
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 Tablespoons brown sugar

INSTRUCTIONS:

- 1. Place an oven rack in the middle of the oven. Preheat oven to 400° F.
- 2. In a large bowl, mix all ingredients.
- 3. Spray a 9x9-inch glass baking dish with nonstick cooking spray. Pour mixture into baking dish.
- 4. Bake until sweet potatoes are tender, about 45 minutes. Spoon the liquid in the dish over the sweet potatoes and apples a few times while baking. Serve while warm.

Yield: 6 (1/2) cup servings Source: Eatfresh.org

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit benefitscal.com.

SWEET POTATO APPLE BAKE











Nutrition Programs & Services

INGREDIENTS:

- 1 lb. sweet potatoes, peeled and cut into chunks
- 2/3 cup unsweetened 100% apple juice
- 2 apples, peeled and cut into chunks
- 1/2 teaspoon vanilla extract
- 1 Tablespoon butter, melted
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 Tablespoons brown sugar

INSTRUCTIONS:

- 1. Place an oven rack in the middle of the oven. Preheat oven to 400° F.
- 2. In a large bowl, mix all ingredients.
- 3. Spray a 9x9-inch glass baking dish with nonstick cooking spray. Pour mixture into baking dish.
- 4. Bake until sweet potatoes are tender, about 45 minutes. Spoon the liquid in the dish over the sweet potatoes and apples a few times while baking. Serve while warm.

Yield: 6 (1/2) cup servings Source: Eatfresh.org

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit benefitscal.com.