

### Sweet Potatoes With Apples

The tart apple slices taste so good baked on top of the mild sweet potatoes. Less calories than just the brown sugar and butter mixture.

3 to 3-1/2 pounds sweet potatoes

2 tart apples, peeled, cored  
and cut into 1/4-inch rings

1/2 cup orange juice

1/4 cup packed brown sugar

1/4 tsp. ground ginger

1/4 tsp. ground cinnamon

2 Tbs. Butter



In a large saucepan, cover sweet potatoes with water; bring to a boil.

Reduce heat; cover and simmer for 30 minutes or until just tender.

Drain and cool slightly.

Peel and cut into 1/4-inch slices.

Alternate layers of potatoes and apples in a greased 13-inch x 9-inch x 2-inch baking dish.

Pour orange juice over.

Mix brown sugar, ginger and cinnamon; sprinkle over potatoes and apples.

Dot with butter.

Bake, uncovered, at 350 degrees for 35 to 45 minutes or until apples have reached desired doneness.

Yield: 8 servings.