

## Just Peachy Sweet Potatoes



### Makes:

10 servings

### Utensil:

Saladmaster Food Processor

12" Electric Oil Core Skillet

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42

ounces

peach pie filling

(1.2

kg)

<sup>3</sup>/<sub>4</sub>

cup

brown sugar

(135

g)

2

tablespoons

lemon juice

(30

mL)

<sup>3</sup>/<sub>4</sub>

teaspoon

ground cinnamon

(2

g)

4

medium sweet potatoes, processed, use Cone #3

### Directions:

1. Combine peach pie filling, brown sugar, lemon juice and cinnamon in electric skillet.
2. Set electric skillet temperature to 275°F/135°C. Heat and continue to stir ingredients until bubbly. Stir in sweet potatoes and cover.
3. Cook at 275°F/135°C until Vapo-Valve? begins to click. Reduce temperature to 200°F/93°C and cook for 15 - 20 minutes.

**Tips:**

- Cooking time may vary depending on how firm you like the sweet potatoes.
- Serve this dish in a small angel food cake cup and compliment with a dollop of whip cream, if desired.

Nutritional Information per Serving

**Calories:**

176

**Total Fat:**

1g

**Saturated Fat:**

0g

**Cholesterol:**

0mg

**Sodium:**

43mg

**Total Carbs:**

44g

**Dietary Fiber:**

2g

**Sugar:**

30g

**Protein:**

2g