



GLUTEN-FREE CANDIED YAMS

by The Bayou Blonde

Ingredients

- 40 oz can sweet potatoes (or yams), drained well, and mashed
- 1/2 cup white sugar
- 1 egg
- 1 tsp vanilla
- 1/2 cup melted salted butter, divided
- 1/3 cup milk
- 1 cup chopped pecans
- 1/4 cup almond flour
- 1 tsp cinnamon
- 1 tsp salt

Directions

1. Preheat the oven to 350. Combine the drained sweet potatoes, sugar, egg, milk, and 1/4 cup melted butter.
2. Spoon the mixture into a shallow baking dish, and smooth until level.
3. Bake uncovered for 20-25 minutes, or until the top is hardened and the sugar is caramelized.

PREPARATION: 5MIN

HANDS-ON: 5MIN

READY IN: 35MIN