

Featuring Tennessee Gourmet® Products

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Yams Delight

Yams

1 (40 ounce) can of Yams, drained	¼ cup salted butter (at room temperature)
2 large eggs, beaten	¼ cup sifted flour
⅓ cup Tennessee Gourmet® Apple & Spice (your choice of flavor)	Salt and pepper to taste
¼ cup heavy cream	

Topping Suggestion One

10 marshmallows	
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Topping Suggestion Two

1 cup chopped pecans	¼ cup salted butter (at room temperature)
¼ cup sifted flour	1 tsp. grated orange zest

Preheat oven 350°, spray a 9X9 baking dish with cooking spray.

Yams

Combine all ingredients in a food processor and combine until completely smooth. Pour mixture into baking dish.

Use one of the toppings listed and bake for 40 minutes.

Toppings 1

If using marshmallows, cover the yams with marshmallows during the last 10 minutes of cooking.

Toppings 2

Combine all ingredients in a small bowl and crumble with a fork. Place the mixture onto of the yams.