

# Pineapple Sweet Potatoes©

## Sweet Potatoes–Ingredients:

1–40 oz. can	sweet potatoes, drain well
1–20 oz. can	pineapple, drain, cut into tidbits
1 1/2 cups	craisins
3/4 cup light	brown sugar
4 oz.	Kerry Gold Irish Butter™, melted
1/2 tsp.	almond extract
1 tsp.	cinnamon
1/2 tsp.	cardamom
1/2 tsp.	salt
3 Tbsp.	orange juice concentrate, defrosted
1 tsp. fresh	ginger, grated or 1/2 tsp. dry ginger

## Method:

In a mixing bowl, mix all ingredients together with the Magic Wand using the flat blade or your hand mixer, making sure you leave some small chunks of potatoes.

Spray 2–9.5 inch deep dish pie plates with Pam™. Divide mixture evenly.

## Topping–Ingredients:

4 oz.	butter, melted
1/2 tsp.	almond extract
3 cups	pecan halves
3/4 cup	brown sugar
1/2 tsp.	cinnamon

## Method:

Preheat conventional oven to 350°, convection oven to 325°.

Mix melted butter and almond extract together. In a mixing bowl, put pecans, brown sugar and cinnamon. Pour butter mixture over all and fold together. Spread evenly on top of potato mixture.

Bake 30–40 minutes until nice and brown on the top. Optional: sprinkle with powdered sugar.

**Hint:** If you add the almond extract to your melted butter it blends better with your other ingredients.

**Hint:** Pineapple Sweet Potatoes and Nut Topping© can be prepared the night before, but assemble before baking so the pecans will not get soggy.

