

Yams with Coconut and Pecans  
By: Not Your Mother's Slow Cooker Cookbook

Ingredients:

2 lbs. yams or sweet potatoes, peeled and sliced 1/2" thick  
1/4 tsp. coconut extract  
1/4 tsp vanilla extract  
1/4 cup (1/2 stick) unsalted butter, melted  
1/2 cup firmly packed light or dark brown sugar  
1/4 cup sweetened shredded coconut  
1/4 cup pecans, chopped  
1/4 tsp. ground cinnamon  
2 tbsp cold unsalted butter, cut into pieces

Instructions:

1. Coat the crockpot with butter or nonstick cooking spray.
2. Arrange the slices of yams or sweet potatoes in overlapping layer.
3. Stir the extracts into the melted butter and drizzle over the yams.
4. Combine the brown sugar, coconut, pecans and cinnamon in a small bowl.
5. Sprinkle over the yams.
6. Dot with cold butter.
7. Cover and cook on LOW until the yams or sweet potatoes are tender (to check for doneness pierce with the tip of a knife), 6-7 hours

Cooker: Medium or large round or oval

Setting and Cook Time: LOW For 6-7 hours

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