

Cinnamon Sweet Potato Apple Casserole

Tupperware®

Serves 8

Ingredients

1/3 cup brown sugar
4 tbsp. butter
juice of 1 lemon
2 tsp. Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend
2 cans sweet potatoes or yams, drained and sliced thin
4 apples, peeled, cored and sliced thin
Salt and pepper to taste

Preheat oven to 350°F/176° C. Mix brown sugar, butter, lemon juice and Simple Indulgence™ Cinnamon-Vanilla Seasoning Blend in a 6-cup/1.4 L Wonderlier® Bowl using a Saucy Silicone Spatula. In a casserole dish, layer sweet potatoes, apples and half of brown sugar in bottom. Top with a second layer of sweet potatoes, apples and remaining brown sugar mixture. Cover and bake for 30 minutes or until hot and bubbly and apples are cooked.

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