



Noreen's Kitchen

Creamy Scalloped

Sweet Potatoes

Ingredients

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| 2 pounds sweet potatoes | 1 teaspoon salt |
| 2 cups heavy cream or half and half | 1 teaspoon cracked black pepper |
| 4 tablespoons butter, melted | 1/2 teaspoon freshly grated nutmeg |

Step by Step Instructions

Preheat oven to 350.

Prepare sweet potatoes by washing, peeling and slicing very thin. A Mandolin works best for this task, but if you don't have one, take your time and slice the potatoes no more than 1/8 inch thick.

Place sliced potatoes in a large bowl and toss with salt, pepper and nutmeg.

Place the potatoes in a baking dish and arrange in an even fashion.

Drizzle with melted butter.

Pour cream over the potatoes and give it a bit of a stir to even everything out.

Cover with parchment and aluminum foil sealing tightly.

Bake for 30 to 45 minutes or until a knife goes in easily and the potatoes are tender.

Remove the foil and parchment and return the dish to the oven.

Bake, uncovered for an additional 10 to 15 minutes until browned, and bubbly.

Remove from oven and allow to sit for 10 minutes before serving.

Watch this disappear!

Enjoy!