



## Sweet Potato Crunchies

### Ingredients:

- 3 cups fresh sweet potatoes (yams) cooked and mashed
- (or)
- 2 (15 oz.) can sweet potatoes, drained and mashed
- 1 tbsp. margarine
- 1/3 cup brown sugar
- 1 tsp. vanilla
- 2 tbsp. flour
- 1/4 tsp. cinnamon
- 1 large egg
- 3 cups crushed corn flakes

### Instructions:

Preheat oven to 325 degrees. Place the sweet potatoes in a large bowl. Add margarine, brown sugar, pecans, vanilla, flour, and cinnamon; mix well. Beat in the egg. Form the mixture into bite size balls and roll in crushed corn flakes. Place the sweet potato balls on the baking sheet coated with nonstick cooking spray and bake for about 20 minutes. Serve with toothpicks.

**Serving Size:** 3.5 – 4 dozen

**Cook Time:** 25 minutes