



SWEET POTATOES WITH CRUMB TOPPING

DIRECTIONS:

1. Preheat oven to 375°F.
2. Scrub the potatoes and bake for 1 hour or until done.
3. Cool and slice the potatoes 1/4 inch thick.
4. Mix all the ingredients for the crumb topping together in a medium bowl.
5. Lay potatoes in a casserole dish and top with the crumb topping. Bake for 30 minutes.

YOU WILL NEED:

- 6 large sweet potatoes
- For Crumb Topping:
- 3/4 cup of old-fashioned oats
 - 1/3 cup brown sugar
 - 1/3 cup all-purpose flour
 - 1/4 teaspoon salt
 - 1 teaspoon cinnamon
 - 1/3 cup walnut or pecans, chopped or halves
 - 1/4 cup butter, softened



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org



SWEET POTATOES WITH CRUMB TOPPING

DIRECTIONS:

1. Preheat oven to 375°F.
2. Scrub the potatoes and bake for 1 hour or until done.
3. Cool and slice the potatoes 1/4 inch thick.
4. Mix all the ingredients for the crumb topping together in a medium bowl.
5. Lay potatoes in a casserole dish and top with the crumb topping. Bake for 30 minutes.

YOU WILL NEED:

- 6 large sweet potatoes
- For Crumb Topping:
- 3/4 cup of old-fashioned oats
 - 1/3 cup brown sugar
 - 1/3 cup all-purpose flour
 - 1/4 teaspoon salt
 - 1 teaspoon cinnamon
 - 1/3 cup walnut or pecans, chopped or halves
 - 1/4 cup butter, softened



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org



SWEET POTATOES WITH CRUMB TOPPING

DIRECTIONS:

1. Preheat oven to 375°F.
2. Scrub the potatoes and bake for 1 hour or until done.
3. Cool and slice the potatoes 1/4 inch thick.
4. Mix all the ingredients for the crumb topping together in a medium bowl.
5. Lay potatoes in a casserole dish and top with the crumb topping. Bake for 30 minutes.

YOU WILL NEED:

- 6 large sweet potatoes
- For Crumb Topping:
- 3/4 cup of old-fashioned oats
 - 1/3 cup brown sugar
 - 1/3 cup all-purpose flour
 - 1/4 teaspoon salt
 - 1 teaspoon cinnamon
 - 1/3 cup walnut or pecans, chopped or halves
 - 1/4 cup butter, softened



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org