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Dawley Farm Village
at the Roundabout
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Maple Cayenne Sweet Potatoes with Cranberries and Candied Pecans

Serves 4

Looking for a side dish that balances sweet, spicy, and tangy flavors? These Maple Cayenne Sweet Potatoes are the answer! Cubed and roasted, the sweet potatoes are caramelized with rich maple syrup. A touch of cayenne adds some subtle heat, while the tart cranberries add a pop of brightness. Whether for the holidays or a cozy weeknight, this recipe is definitely on the “must make” list!

Candied Pecans and Cranberry Ingredients:

1/2 cup dried cranberries
1 cup pecans
1/4 teaspoon Kosher salt
1 teaspoon vanilla extract
1/4 cup maple syrup
1/2 teaspoon ground cinnamon
2 tablespoons butter, melted

Sweet Potato Ingredients:

4-5 sweet potatoes, scrubbed, peeled, and cubed
3 tablespoons extra virgin olive oil
1/2 teaspoon Kosher salt
1/4 cup maple syrup
1/4 cup light brown sugar
1/4 teaspoon cayenne pepper

Directions:

1. in a small bowl, cover the dried cranberries with water to rehydrate. Set them aside to soak while prepping the other ingredients.
2. Preheat the oven to 350°F. In a medium bowl, toss the pecans in the salt, vanilla extract, maple syrup, cinnamon, and melted butter. Spread the mixture evenly over a parchment-lined baking sheet. Toast in the oven for 5-10 minutes until sticky and caramelized. Watch to ensure they do not burn. Remove the candied pecans from the oven and set aside.
3. Increase the oven temperature to 400°F. In a large bowl, toss the cubed sweet potatoes in the olive oil, salt, maple syrup, brown sugar, and cayenne pepper until evenly coated. Spread the potatoes on a baking sheet and roast for 35-40 minutes until the sweet potatoes are tender. Turn the sweet potatoes halfway through to ensure even roasting.
4. Drain the water from the cranberries. Use a wooden spoon to gently fold the cranberries and pecans into the potatoes. Return the mixture to the oven and roast for another 5-8 minutes until the potatoes begin to brown at the edges and the pecans are toasty. Remove the baking sheet from the oven. Sprinkle with salt and pepper to taste, and serve warm.