

# From the Valley Kitchen

## Sweet Potatoes Au Gratin



### *Ingredients:*

3-5 Sweet Potatoes  
(depending on size)  
1 ½ Cup Shredded  
Cheddar Cheese  
1 ½ Cup Shredded  
Mozzarella Cheese  
1 Quart Heavy Cream  
1 Cup Butter  
Salt & Pepper to Taste  
Garlic Powder to Taste  
Fresh or Dried Parsley to  
Taste

### *Directions:*

Slice sweet potatoes ¼ inch thick. Spray 9x13 pan with cooking spray and layer sweet potatoes about 1 inch thick. Sprinkle ½ cup cheddar and ½ cup mozzarella cheese evenly over the potatoes. Cut butter into small slices and scatter ⅓ of butter on top of the cheese. Add salt, pepper, and garlic powder to your liking. Add 1 ½ cup of heavy cream. Repeat the process until the pan is fully layered. Add parsley on top of the dish for color.

Cover with saran wrap and foil and bake at 350°F, rotating in oven after 30 minutes. Cook an additional 25-30 minutes. It is finished when potatoes are soft and fork tender.