

# Sweet Potatoes Au Gratin

There's no end to the delicious and diverse ways to use sweet potatoes. I recommend this rich, cheesy casserole, which is a standby in our home. —Patti Kirchhoff, Lake Geneva, Wisconsin

Yield: 6-8 servings.

## Ingredients

- 2 large uncooked sweet potatoes, peeled and sliced 1/4 inch thick
- 1 egg
- 2 cups whipping cream
- 3/4 teaspoon salt
- 1/8 teaspoon ground nutmeg
- Pinch pepper
- 3 tablespoons grated Parmesan cheese

## Directions

1. Place potatoes in a greased 8-in. square baking dish.
2. In a bowl, beat egg.
3. Add cream, salt, nutmeg and pepper; mix well.
4. Pour over potatoes.
5. Sprinkle with cheese.
6. Bake, uncovered, at 375° for 40-45 minutes or until potatoes are tender.