



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

APPLE WALNUT STUFFED SWEET POTATO



A wholesome fall & winter treat made with a variety of farmers' market finds! Serve as a unique side dish or tasty dessert.



02 HR 10 MINS



Serves 4-6



Featuring

[Southern Walnuts](#)
[Winters Fruit Tree](#)
[Topete Family Farm](#)
[Blue House Farm](#)
[Locally Grown](#)

INGREDIENTS

- 4 medium-size sweet potatoes (3 1/2 lb.)
- 3/4 cup coarsely chopped walnuts
- 1 large apple, chopped
- 1/4 cup raisins
- 1/4 cup butter
- 1/2 cup firmly packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

METHOD

Preheat the oven to 425° F.

Place potatoes on an aluminum foil-lined baking sheet. Bake at 425°F for 1 hour and 15 minutes or until tender.

Toast walnuts in a nonstick skillet over medium-low heat, stirring often, 5 to 7 minutes or until toasted. Remove from skillet.

Melt butter in skillet over medium-high heat. Add apple and raisins; sauté 2 to 3 minutes or until apple is tender. Stir in brown sugar, cinnamon, and nutmeg. Remove from heat.

Cut potatoes in half lengthwise; scoop pulp into a large bowl, leaving shells intact.

Add apple mixture to pulp in bowl; stir until blended. Spoon mixture into shells. Place on baking sheet.

Bake at 350°F for 15 to 20 minutes or until thoroughly heated. Top with nuts.