

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Sweet Potato Shortbread

### Ingredients

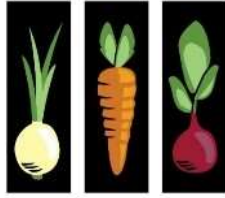
- 2 ½ cups flour
- 1 cup butter, softened
- 1 tsp vanilla
- ½ cup brown sugar
- ½ cup sugar
- ½ tsp cinnamon
- ½ cup sweet potato puree
- dash of salt
- powdered sugar for dusting
- extra flour

### Directions

Line a baking sheet with parchment paper. Set aside.

Using a beater or stand mixer, cream the butter until soft and fluffy. Add the vanilla, sugars, and sweet potato puree and beat again until fluffy.

Add in the remaining ingredients, beating until well combined. On a clean surface, sprinkle a little flour and powdered sugar. Lightly knead the cookie dough to firm it up and smooth out the surface. With a rolling pin, roll out the dough to 1/3-inch thickness and use a cookie cutter to cut out rounds. Sprinkle flour over your workspace to keep the dough from sticking to the surface. Transfer the cutouts to the parchment lined baking sheet. Place the baking sheet in the refrigerator for 10 minutes to set. Preheat your oven to 350F. Remove the baking sheet from the refrigerator and place it in the oven. Bake for 15 minutes, rotating the baking sheet at the halfway mark. Let the shortbread cool completely to set. Dust evenly with powdered sugar.



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## Sweet Potato Casserole

### Ingredients

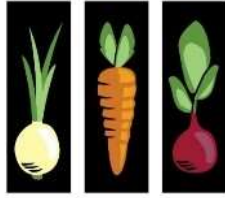
- 4 cups baked or steamed sweet potato
- 2 eggs
- 1 cup chopped pecans
- ½ cup brown sugar
- ½ cup granulated sugar
- ½ cup milk
- ½ cup butter, divided
- 1 tsp vanilla
- ½ cup flour
- ½ tsp salt
- ¼ cup ground cloves

### Directions

Place the baked sweet potatoes in a mixing bowl along with the eggs, granulated sugar, milk, vanilla, and salt. Melt a ¼ cup butter and pour it into the mixture. Using a hand mixer, beat these ingredients together until just combined.

Preheat your oven to 350F. Grease a 8x8 inch baking pan. Set aside.

Transfer the sweet potato mixture to the 8x8 pan. Use a offset spatula or the back of a spoon to even out the mixture. Set aside. In a small bowl, use a fork to whisk together the flour, cloves, and brown sugar. Cut the butter into the brown sugar and flour until the mixture becomes crumbly. Stir in the pecans. Sprinkle the mixture evenly over the sweet potato. Place the dish in the oven and bake for 30 minutes.



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## Sweet Potato Ice Cream

### Ingredients

- 2 ½ cups sweet potato puree
- 2 cups heavy cream
- 1 cup brown sugar
- 1 14oz can sweetened condensed milk
- 1 tsp cinnamon
- 1 tsp vanilla
- ½ tsp salt

### Directions

In an electric mixer, whip the heavy cream on high, slowly adding the brown sugar and vanilla, until ribbons begin to form. Change the speed setting to low. Add in the vanilla, cinnamon, salt, sweet potato puree, and the sweetened condensed milk. Beat until just combined then transfer the mixture to a freezer safe container. Freeze for at least four hours to overnight.