

Sweet Potato Cobbler

Ingredients

4 large sweet potatoes
1 1/3 cup agave nectar
4 tbsp. flour
1 tbsp. cinnamon
1/2 tsp. ground nutmeg
1 dash ground cloves
1/2 cup unsalted butter
2 pie crusts
2 tbsp. milk
1 tbsp. sugar
1/4 cup pecans
1 tsp. salt



Instructions

1. Peel and slice in 1/2 inch thick sweet potatoes.
2. In a large saucepan cover sliced sweet potatoes with lightly salted water.
3. Bring to boil, reducing to simmer
4. Cook for 7 minutes or until tender but still firm.
5. Drain reserving 2 cups of the cooking liquid
6. In a medium saucepan over medium heat stir together the 2 cups reserved liquid, agave nectar, flour, cinnamon, nutmeg and cloves.
7. Keep stirring until all is well integrated
8. Add the butter and melt
9. Pour the syrup over the sweet potatoes and cook over medium high heat until syrup bubbles up and over the potatoes.
10. Remove from heat.
11. Layer the sweet potatoes slices in a 8 x 10 inch glass dish.
12. Pour syrup over the potatoes
13. Cut pie crust lattice style and top the cobbler
14. Brush with milk, sprinkle with sugar, nuts and bake in a 400 degree oven for 20-25 minutes.