

FEEDING

Laramie Valley



Recipe ideas based on this week's Shares bag

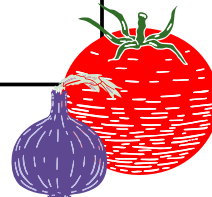
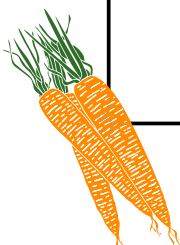
Apple Cinnamon Sweet Potatoes

Ingredient List

- 2 sweet potatoes, diced
- 2 granny smith apples, diced
- 1 Tablespoon olive oil
- 1 Tablespoon honey
- 1 teaspoon cinnamon
- 1 teaspoon brown sugar
- 1 small pinch of salt

Cooking Instructions

1. Preheat the oven to 400 degrees.
2. In a small bowl, whisk olive oil, honey, cinnamon, brown sugar and salt together until combined.
3. In a large bowl, combine diced sweet potatoes, diced apples, and honey-olive oil mixture until the apples and sweet potatoes are coated.
4. Spread mixture on a baking sheet and bake for 30 minutes, or until apples and sweet potatoes are tender enough to pierce with a fork. Enjoy!



Apple Coffee Cake with Pecan Streusel

Ingredient List

For Streusel:

- 1 1/2 cups chopped pecans
- 1/3 cup each brown
- 1/3 cup white sugar
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 3 Tablespoons melted butter

For Cake Batter:

- 1/2 cup room temperature butter
- 1 cup white sugar
- 2 eggs
- 1 1/2 teaspoons vanilla
- 1 cup plain yogurt
- 3 granny smith apples, peeled and diced
- 2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda

Cooking Instructions

1. Preheat oven to 350. Grease a 9x12" baking pan.
2. Add streusel ingredients in a bowl and mix, adding pecans after mixing all other ingredients. Set aside.
3. Start making cake batter. Mix butter and sugar by hand or by using a hand mixer. Add eggs and beat 2 minutes until combined. Stir in vanilla and yogurt. Add diced apples and stir.
4. Stir in all dry ingredients just until combined. Spoon half of batter into pan. Sprinkle on half of streusel mixture. Repeat steps with remaining batter and streusel. Bake 40 minutes, until cake looks golden and feels set when you touch the center. Cool for 30 minutes before slicing.

What are some of your favorite ways to prepare the food in this week's bag?

Email Taylor at taylor@feedinglaramievalley.org to volunteer and share your recipes or visit

www.feedinglaramievalley.org/shares-recipes