



## **Slow-Cooker Candied Yams** made with Rustlin' Rob's Apple Walnut Butter

### **INGREDIENTS:**

- ¼ cup butter
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- 1 cup firmly packed brown sugar
- 4 pounds sweet potatoes, peeled and cut into ½ inch-thick slices
- 2 tablespoons cornstarch
- ½ jar [Rustlin' Rob's Apple Walnut Butter](#)

### **DIRECTIONS:**

1. Microwave butter in a microwave-safe bowl at HIGH 30 seconds to 1 minute or until melted; stir in vanilla, salt, and apple walnut butter.
2. Layer potatoes and brown sugar in a lightly greased 6-qt. slow cooker, beginning with potatoes and ending with sugar. Pour butter mixture over top. Cover and cook on High 3-4 hours or until potatoes are tender.
3. Transfer potatoes to a serving dish using a slotted spoon, reserving liquid in slow cooker. Keep potatoes warm.
4. Remove 1/3 cup liquid from slow cooker; whisk cornstarch into 1/3 cup liquid until smooth. Carefully pour remaining liquid from slow cooker into a medium saucepan. Whisk in cornstarch mixture. Bring to a boil over medium heat; cook 1 to 2 minutes or until thickened. Pour over potatoes. Serve immediately.