

## Scalloped Sweet Potato Stacks

- 1 ½ pounds small sweet potatoes, peeled and thinly sliced
- 2 teaspoons fresh thyme sprigs, chopped
- 1 cup freshly shredded mozzarella cheese
- ¾ cup heavy cream
- ¼ teaspoon garlic powder
- ½ teaspoon sea salt
- ¼ teaspoon freshly ground pepper

### Method

1. Preheat oven to 375°
2. Layer half of sweet potatoes in a lightly greased 12-cup muffin pan. Sprinkle with 1½ tsp. thyme and ½ cup cheese. Top with remaining sweet potatoes. (Potatoes will come slightly above the rim of each cup.)
3. In a pot over medium heat, stir cream, garlic powder, sea salt, pepper and remaining ½ tsp. thyme for 1-2 minutes, stirring constantly until steam begins to rise. Remove from heat and pour cream mixture into muffin cups (about 1 Tbsp. per cup).
4. Bake at 375°, covered with aluminum foil, 30 minutes. Uncover and sprinkle with remaining ½ cup cheese. Bake 5 to 7 minutes or until cheese is melted and slightly golden.
5. Let stand 5 minutes. Run a sharp knife around rim of each cup, and lift potato stacks from cups using a spoon or thin spatula. Transfer to a serving platter. Garnish, if desired.

### Notes



#### Innkeeper Lori's Tip:

Bake the unpeeled whole sweet potatoes that have been pricked with a knife or fork until medium firm, so you can easily peel and slice. Peel when cool enough to handle and then slice in uniform thickness pieces. I layered these in the muffin tin with the cheese and just a sprinkle of brown sugar, slightly pressed them into the tins, and refrigerate until ready to cook. Next morning, heat the cream, garlic, salt, and pepper and evenly distribute over the stacks in the muffin tins. Sprinkle a bit more brown sugar on top and bake as directed. These are wonderful and for the summer they are even good served cold on a nice fruit and salad plate.



Can be substituted with Gruyere cheese



### Servings/Yield

12 stacks

### Categories

Breakfast Casseroles

#### NUTRITION FACTS

Servings: 12

#### Amount Per Serving

Calories: 106

**Total Fat:** 9.12g

**Cholesterol:** 35mg

**Sodium:** 181mg

**Total Carbs:** 0.92g

**Dietary Fiber:** 0.02g

**Sugars:** 0.21g

**Protein:** 4.43g