



Sweet Potato S'mores

Ingredients:

1 cup pecans
1 cup almonds
 $\frac{3}{4}$ cup honey, divided
 $\frac{1}{8}$ teaspoon vanilla extract
12 dried pitted dates
 $\frac{1}{8}$ t teaspoon salt
 $\frac{1}{2}$ teaspoon ground cinnamon, divided
1 tablespoon unsalted butter
2 (15-ounce) cans sweet potato purée
 $\frac{1}{2}$ cup apple cider
 $\frac{1}{8}$ teaspoon ground ginger
 $\frac{1}{8}$ t teaspoon ground nutmeg
 $\frac{1}{8}$ teaspoon ground cloves
 $\frac{1}{2}$ cup minced crystallized ginger
2 cups miniature marshmallows
Garnish: dark chocolate shavings

Instructions:

1. Preheat oven to 170°.
2. In the work bowl of a food processor, add pecans and almonds; pulse until chopped. Add $\frac{1}{4}$ cup honey, vanilla, dates, salt, $\frac{1}{4}$ teaspoon cinnamon, and butter, and process until finely chopped. Spread in a thin layer on parchment-lined baking sheet. Bake until crispy, about 3 hours. Let cool, and cut into 3-inch squares.
3. Reduce oven to 250°. Spray a 13x9-inch baking dish with nonstick cooking spray.
4. In the work bowl of a food processor, combine sweet potato, apple cider, remaining $\frac{1}{2}$ cup honey, ginger, nutmeg, cloves, and remaining $\frac{1}{4}$ teaspoon cinnamon; process until smooth. Stir in crystallized ginger. Transfer to prepared baking dish, and cook 1 hour. Stir well, and cook 30 minutes more. Let cool to room temperature.
5. Increase oven to 300°. Spray a rimmed baking sheet with nonstick cooking spray. Spread a 1/2-inch layer of sweet potato butter on each cracker. Top with marshmallows, and place on prepared baking sheet; bake 10 minutes. Sprinkle with chocolate shavings, and serve.

Servings: 6