



## Sweet Potato Corn Spoonbread

### 2012 Sweet Rewards Recipe Contest Profession

#### Ingredients:

- 1 Eight ounce package cream cheese, softened
- ½ Cup unsalted butter, softened
- 1 Fifteen ounce can cut sweet potatoes in syrup, drained and coarsely mashed
- 1 Fifteen ounce can creamed corn
- 1 Box (8.5 oz) cornbread mix
- 1 Cup frozen corn kernels, thawed
- ¼ Cup chopped fresh parsley
- 2 Large eggs
- ¾ Medium yellow onion, finely chopped (about 1 cup)
- ½ Cup chopped pecan pralines (about 4)

#### Instructions:

Preheat oven 375°. In a large bowl, combine cream cheese and butter; beat at medium speed with an electric mixer until well combined. Stir in sweet potatoes, creamed corn, cornbread mix, corn kernels, parsley, eggs and onion. Pour into an 8-inch square baking dish, and top with chopped pralines. Bake about 45 minutes or until a wooden pick inserted in center comes out clean.

Chef's note: You may substitute ¼ cup candied pecans for the chopped pecan pralines.

**Serving Size:** 6

**Cook Time:** 1 hour

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