

PURPLE SWEET POTATO COBBLER

by Chef Lachelle Cunningham



**HEALTHY
ROOTS**
INSTITUTE

INGREDIENTS

3 purple sweet potatoes
1 stick (1/2 cup) unsalted butter
3/4 cup granulated sugar
3/4 cup light brown sugar
1 1/2 cups hot water
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
Whipped cream, for topping

COBBLER INGREDIENTS

2 cups Gluten Free flour
1/2 cup cane sugar
1/2 cup brown sugar
2 teaspoons baking powder
1 teaspoon salt
12 tablespoons unsalted butter, chilled and cut into small pieces
1/4 cup cold water

DIRECTIONS

1. Heat the oven to 350 F. Have ready a 8 x 12 shallow baking dish.
2. Bring a large saucepan of water to a boil. Meanwhile, peel the sweet potatoes. Slice them into rounds about 1/2-inch thick and add them to the boiling water.
3. Cover the pot and cook for about 12 to 14 minutes, or just until they are tender but still firm in the center when pierced with a fork. Remove from heat and drain
4. In a bowl, combine the butter, granulated sugar, brown sugar, hot water, vanilla, and cinnamon. Stir until the sugars are dissolved.
5. Arrange the sweet potatoes in a baking dish and pour the syrup mixture over the sweet potatoes.
6. Meanwhile, in a large bowl, combine flour, sugars, baking powder, and salt.
7. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.
8. Drop chunks of topping all over the sweet potatoes mixture.
9. Set your baking dish on a baking sheet as cobbler can drip.
10. Bake until topping is golden, about 30 minutes.
11. Serve with whipped cream.