

Nutty Sweet Potato Balls

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  45
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Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Salt
Free

Source: The Heimishe
Kitchen (Nitra Cookbook)

Give the dessert truffle a makeover... and sneak in some complex carbs while you're at it!

Ingredients (4)

Main ingredients

- 1 and 1/2 cups sweet potatoes, cooked and mashed.
- 1/4 cup orange juice
- 2 tablespoons sugar
- chopped pecans

Start Cooking

Make the Balls

1. Combine sweet potatoes, orange juice, and sugar. Blend well.
2. Shape mixture into 12 balls (using approximately two tablespoons for each ball).
3. Roll balls into chopped pecans.
4. Place onto cookie sheet and bake at 350 degrees for 15-20 minutes or until heated through.

Credit

Photography and Styling by Miriam Greenzweig