

Sweet Potato Cobbler

1 40 OZ. CAN BRUCE'S CANNED YAMS (WITH JUICE)

1 STICK BUTTER (1/2 CUP)

1 CUP FLOUR

1 CUP SUGAR

1 CUP MILK

1/2 CUP BROWN SUGAR

GROUND CINNAMON

2 OR 2.5 QT. CASSEROLE DISH

Melt butter in the bottom of a casserole dish.

Mix flour, sugar and milk with a whisk in a bowl.

Put Yams in the casserole dish with Juice. Separate Yams into smaller chunks with a spoon. Sprinkle yams with brown sugar. Lightly sprinkle yams with cinnamon.

Pour the flour mixture over into the casserole. Bake at 350 degrees for 40 minutes or until brown and bubbly. Enjoy!

For a juicier cobbler use 3/4 cup flour, 3/4 cup sugar, and 3/4 cup milk instead of 1 cup of each.

Chris likes it with more dough, I like it with less dough.

Options: Sprinkle with chopped nuts before baking if desired.