



Photo by: Photo: Beth Dreiling Hontzas; Styling: Amy Burke

## Scalloped Sweet Potato Stacks

Each muffin cup flares slightly, so stack slices from ends of potatoes in the bottom and use wider slices from the middle of the sweet potato at the top. We also like this with Gruyère instead of **mozzarella**.

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Yield: Makes 12 servings

Hands-on: 25 Minutes

Total: 1 Hour, 5 Minutes



### Ingredients

1 1/2 pounds small sweet potatoes, peeled and thinly sliced

2 teaspoons chopped fresh thyme, divided

1 cup (4 oz.) freshly shredded mozzarella cheese, divided\*

2/3 cup heavy cream

1 garlic clove, pressed

1/2 to 3/4 tsp. salt

1/4 teaspoon freshly ground pepper

Garnish: fresh thyme

### Preparation

1. Preheat oven to 375°. Layer half of sweet potatoes in a lightly greased 12-cup muffin pan. Sprinkle with 1 1/2 tsp. thyme and 1/2 cup cheese. Top with remaining sweet potatoes. (Potatoes will come slightly above the rim of each cup.)
2. Microwave cream, next 3 ingredients, and remaining 1/2 tsp. thyme at HIGH 1 minute. Pour cream mixture into muffin cups (about 1 Tbsp. per cup).
3. Bake at 375°, covered with aluminum foil, 30 minutes. Uncover and sprinkle with remaining 1/2 cup cheese. Bake 5 to 7 minutes or until cheese is melted and slightly golden.
4. Let stand 5 minutes. Run a sharp knife around rim of each cup, and lift potato stacks from cups using a spoon or thin spatula. Transfer to a serving platter. Garnish, if desired.

\*Gruyère cheese may be substituted.

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