

## CANDIED SWEET POTATO TAMALES

### **Ingredients:**

1-12 oz. package White Mountain Foods Sweet Potato Pecan Tamales  
1/3 cup brown sugar, honey, or agave syrup  
3 T. melted butter or 3 T. soy butter substitute  
1/3 cup bourbon whiskey or brandy or orange juice

### **Directions:**

Preheat oven to 375°. Unwrap tamales and lay in lightly greased baking dish. Combine butter, sugar / honey, and whiskey / juice and pour over tamales. Bake about 30 – 35 minutes.

### **Optional toppings:**

1 cup miniature marshmallows, shredded coconut & chopped pecans  
(sprinkle over top of cooked tamales just before serving).