

Yams with Amaretti Crumble Topping

Servings: 8

Source: Food & Wine Nov. '85

Ingredients

- 5 large Yams Or Sweet Potatoes
- 1½ sticks Unsalted Butter
- ⅓ cup Brown Sugar, To Taste
- ¼ cup Amaretto Liqueur Or Dark Rum
- ¼ cup Orange Marmalade
- 2 teaspoons Powdered Ginger, Omit If Using Gingersnaps (See Below)
- ½ teaspoon Salt
- 24 Amaretti Cookies Or 20 Gingersnaps

Method

1. Preheat the oven to 375°F. Bake the yams for 1 to 1½ hours, until very tender. Let stand until cool enough to handle.
2. Peel the yams. Mash well with 4 tbsp of butter, the brown sugar, liqueur, marmalade, ginger and salt.
3. Pulverize the cookies in a food processor or blender. Add the remaining 8 tbsp butter and process until well mixed. (The recipe can be prepared to this point 1 day ahead. Refrigerate the yam and amaretti topping separately, covered).
4. Preheat the oven to 400°F. Generously butter a large shallow baking dish. Spread the mashed yams evenly in the dish.
5. Pinch or cut the cookie topping into small pieces and scatter evenly over the yams.
6. Bake for about 30 minutes, until the yams are heated through and the topping is melted. Transfer to the broiler and cook for 1 to 2 minutes to crisp and brown the topping.