Scalloped sweet potatoes with apples

Boiled sweet potatoes and raw apples, sliced and baked in layers with sugar, salt and butter.

Makes
1 batch

Cooking time
30 to 45 minutes
The sweet potatoes are boiled until tender first; the source gives no time for that.

Kind
Side dishes

From
United States

Source
Aunt Sammy's Radio Recipes Revised, May 1931

Allergens
Contains
milk: butter
Suits vegetarians.
Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

- [ ] 3 sweet potatoes, medium-sized
- [ ] 4 apples, medium-sized, peeled and cored
- [ ] 100 g sugar
- [ ] ½ teaspoon salt
- [ ] 3 tablespoons butter

You will need
- a baking dish

Method

1. Cook the sweet potatoes in boiling water until tender. Let them cool, then skin them.
2. Cut the sweet potatoes and the apples into slices. Place them in alternate layers in a greased baking dish, sprinkling each layer with some of the sugar and salt and dotting it with some of the butter.
3. Add a little water.
4. Bake for 30 to 45 minutes, until the apples are soft and the top layer is brown. Serve in the baking dish.

Notes
- The source names no oven heat for this dish. The recipe that follows it, for sweet potatoes scalloped with pineapple, bakes in "a moderate oven", which the book's own table of oven temperatures puts at 160°C (140°C fan), gas mark 3 to 190°C (170°C fan), gas mark 5.[1]

The apples

The source asks only for medium-sized apples, pared and cored. For its scalloped apples, later in the same book, it wants "tart apples of a kind that will hold their shape when cooked".[1] A bulletin of the same department, of 1969, marks eleven varieties for general cooking.[2]

Varieties the sources name:

Cortland (North America) Golden Delicious (North America) Grimes Golden (North America)
Jonathan (North America) McIntosh (North America) Northern Spy (North America)
Rome Beauty (North America) Stayman (North America) Winesap (North America)
Newtown Pippin (North America) York Imperial (North America)

This recipe

It follows Aunt Sammy's Radio Recipes Revised. The source uses American measures (cups, spoons, pints and pounds); the metric amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The source gives no oven temperature for this dish, does not say how much "a little water" is, and gives no yield; we have supplied none of them, and a note reports what the same book says of a moderate oven. The source writes sweetpotatoes as one word. The metric weight of sugar is our conversion of the source's half cup.

How the recipes are chosen and converted

Sources

1. Aunt Sammy's Radio Recipes Revised (https://archive.org/details/auntsammysradior1931unit), Ruth Van Deman and Fanny Walker Yeatman, Bureau of Home Economics, United States Department of Agriculture; Internet Archive, May 1931.
2. Apples in Appealing Ways (Home and Garden Bulletin No. 161) (https://www.gutenberg.org/ebooks/62284), Human Nutrition Research Division, Agricultural Research Service, United States Department of Agriculture; Project Gutenberg, April 1969.

From The World of Apples, apple.io/recipes/scalloped-sweet-potatoes-with-apples/