

## Sweet Potato Apple Pavé

*Serves 6 – 8*

### Ingredients

4 tablespoons olive oil  
3–4 medium sweet potatoes, peeled and cut into very thin slices  
2–3 apples, peeled, cored and cut into very thin slices  
Pan spray  
Salt and pepper

### Directions

1. Preheat oven to 350°.
2. Line a 9- by 5-inch loaf pan with foil. Brush inside of loaf pan with a little of the olive oil.
3. Begin layering sweet potatoes, drizzling in olive oil and sprinkling with salt and pepper.
4. Repeat with apples and then more sweet potatoes, packing down the layers as you work. Loaf pan should be completely full. Spray the top with layer with pan spray.
5. Place a piece of foil over the top and weight with a brick or other heavy ovenproof object.
6. Bake about 40 minutes or until potatoes and apples are very tender.
7. Remove from oven and allow to cool completely still weighted.
8. Refrigerate overnight, still weighted.
9. When ready to serve, preheat oven to 325°, remove pavé from refrigeration, remove weight and top foil. Place an ovenproof platter over top of loaf pan. Carefully invert pavé onto platter. Carefully remove foil. Cut into slices now for easier slicing but after is fine too. Place uncovered in oven for about 15 minutes, or until heated through.

