

Slow Cooker Candied Yams

Sweet and syrupy candied yams are perfect for your holiday dinner and easily made in the slow cooker!

Prep Time	Cook Time	Total Time
15 mins	4 hrs	4 hrs 15 mins



Course: Side Dish Cuisine: American Keyword: candied yams
 Servings: 12 Calories: 364kcal Author: Sarah Olson

★★★★★
 5 from 1 vote

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 4 lbs. red garnet yams
- 1 1/2 cups water
- 2 Tbsp. cornstarch
- 1 tsp. cinnamon
- 1/4 tsp. cloves
- 1/8 tsp. salt
- 1/2 cup melted butter (1 stick)
- 1/2 tsp. vanilla
- 1 Tbsp. molasses
- 1 1/2 cups brown sugar (add at the end)

Instructions

1. Peel the yams and slice into 1 inch slices. Add to the slow cooker.
2. In a small bowl whisk together the water and cornstarch. Add to the slow cooker.
3. Add the butter, molasses, vanilla, cinnamon cloves and salt. Wait to add the brown sugar. Stir.
4. Cover and cook on HIGH for 4 hours without opening the lid during the cooking time.
5. After the cooking time is done, add the brown sugar and gently stir.
6. Serve and enjoy!

Notes

How long can I keep these yams after they are done cooking on the warm setting?

- These candied yams can keep on the warm setting for 2-3 hours on the warm setting after being cook.
- Stir the yams often and add water if they seem to thicken too much.

Nutrition

Calories: 364kcal | Carbohydrates: 72g | Protein: 2g | Fat: 7g | Saturated Fat: 4g | Cholesterol: 20mg | Sodium: 111mg | Potassium: 1288mg | Fiber: 6g | Sugar: 28g | Vitamin A: 445IU | Vitamin C: 25.8mg | Calcium: 58mg | Iron: 1.1mg

Slow Cooker Candied Yams <https://www.themagicalslowcooker.com/slow-cooker-candied-yams/>