

# Festive Yam Balls

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Pampered Chef  
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## Ingredients

2 cups mashed baked yams  
3/4 cup finely crushed whole grain cereal flakes  
1/2 cup drained crushed pineapple  
1/4 teaspoon coriander or vanilla  
2/3 cup chopped, lightly blanched pecans  
or roasted almonds  
8 slices of canned pineapple  
1/2 cup warm (more if needed)  
1 teaspoon orange zest

## Cooking Instructions

- Scrub yams well.
- Bake at 500° for 30 minutes, then 350° until done.
- Mix the first four ingredients thoroughly.
- Shape into 8 balls.
- Roll balls in chopped nuts.
- Chill for 30 minutes(or freeze until ready to use later).
- Arrange 8 slices of pineapple in baking dish.
- Place the yam balls on top.
- Bake 15 minutes at 375°.
- Remove from oven and spoon hot orange juice and zest over each mound.
- Return to oven and bake 5 minutes longer.



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4.9 ★★★★★

247 Google reviews  
1220 Mt Rushmore  
Rd # 1, Rapid City, SD  
57701, United States