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Golden Yam Brownies

By: [STARFLOWER](#)

"Better have several copies of this recipe on hand when you serve them! These moist, flavorful, delicious brownies are simply out of this world, possibly heaven."

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Prep Time:	Cook Time:	Ready In:
30 Min	30 Min	1 Hr

Servings [\(Help\)](#)

24 ☒ US ☐ Metric

Calculate

Original Recipe Yield 24 servings

Ingredients

- 1 cup [butter](#)
- 1 cup packed [brown sugar](#)
- 1 cup white [sugar](#)
- 4 eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups peeled and finely shredded yam
- 1 cup confectioners' sugar
- 2 tablespoons butter or margarine
- 2 tablespoons milk

Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.
- In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the batter just until blended. Fold in the shredded yam. Spread the batter evenly in the greased baking dish.
- Bake for 30 minutes in the preheated oven, until a toothpick inserted into the center, comes out clean. Mix together the confectioners' sugar, butter and milk until smooth. Spread over the brownies while they are still warm. They will absorb some of the glaze. Serve hot or warm.

Nutritional Information

Amount Per Serving Calories: 221 | Total Fat: 9.6g | Cholesterol: 58mg

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