**Yam & Carrot Casserole**

Serves 12

2 lbs. fresh carrots, peeled and coarsely grated

1 fresh potato, peeled and coarsely grated

1 fresh sweet potato or yam, peeled and coarsely grated

½ C. seedless raisins

1/3 C. margarine

¼ C. + 3 T. light brown sugar

¾ tsp. salt

½ tsp. baking powder

½ tsp. ground cinnamon

Black pepper to taste.

1. Preheat oven to 350 degrees.
2. Spray 9 x 13 casserole dish with pan spray.
3. Combine shredded carrots, potato, yam and raisins in a large bowl.
4. Melt margarine in heavy saucepan over low heat. Add brown sugar and whisk until it dissolves and mixture is smooth.
5. Remove from heat and cool completely.
6. Whisk salt, baking powder and cinnamon into margarine mixture. Pour over vegetables and mix well.
7. Season with pepper.
8. Transfer to prepared baking pan.
9. Bake until vegetables are tender and mixture is set in center and golden brown on top – about 1 hour and 30 minutes.