



Makes one 2-quart crisp
Preparation Time: 15 minutes
Cook Time: 2 hours

INGREDIENTS:

2 lb. sweet potatoes, peeled and cut into 1-inch pieces

Sea salt, to taste

3 cups chopped fresh pineapple

½ cup unsweetened pineapple juice

6 tablespoons pure maple syrup

2 tablespoons white whole wheat flour

½ teaspoon ground ginger

⅛ teaspoon ground cloves

¾ cup quick-cooking rolled oats

¼ cup chopped walnuts

3 tablespoons unsweetened flaked coconut

Sweet Potato and Pineapple Crisp

Sweet potato and pineapple may not be an obvious combo, but the balance of earthy sweetness from the spuds and lip-puckering brightness of the juicy fruit are truly a match made in heaven. Here, this crave-worthy combo is mixed with maple syrup, ginger, and cloves before being topped with a crunchy oat and walnut crumble. Shredded coconut adds an extra layer of tropical intrigue, ensuring each bite transports you to a beachside cabana. Serve this unique pineapple crisp with [Aquafaba Whipped Cream](#) or [banana nice cream](#) for an extra decadent experience.

For more fruity crisp and cobbler recipes, check out these tasty ideas:

- [Bursting with Berries Cobbler](#)
- [Apple-Raspberry Crisp](#)
- [Chocolate Cherry Vegan Cobbler](#)
- [Cranberry Apple Crisp](#)

By Ellen Boeke

- 1 Preheat oven to 400°F. Place sweet potatoes on a parchment-lined baking sheet. Season with salt. Roast 30 minutes or until just tender.
- 2 Reduce oven temperature to 375°F. In a large mixing bowl combine roasted sweet potatoes, pineapple, pineapple juice, and 2 tablespoons of the maple syrup. Sprinkle with flour, ginger, and cloves; toss to combine. Spread evenly in a 2-quart baking dish.
- 3 For topping, in a medium bowl stir together oats, walnuts, coconut, and the remaining 4 tablespoons maple syrup. Spoon over sweet potato mixture.
- 4 Bake, uncovered, 25 to 30 minutes or until filling is bubbly and topping is lightly browned. Cool slightly on a wire rack. Cut into six slices and serve warm.