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Prep Time: 15-20 minutes **Cook Time:** 5-6 hours LOW or 3-4 hours HIGH **Total Time:** 5 hrs 20-25 min. **Serves:** 6

Ingredients for Creamy Slow Cooker Sweet Potato Soup

2 tablespoons butter

1 medium onion, peeled and chopped

4 large sweet potatoes (about 2 pounds), peeled and roughly chopped (after cooking in the slow cooker, the pieces will be pureed using an immersion blender)

2 medium apples (each about the size of a tennis ball), cored and chopped

1 tablespoon ground cinnamon

¼ cup brown sugar, packed

½ teaspoon smoked paprika

4 cups chicken broth

½ cup heavy cream, plus more for optional topping

Glazed pecan pieces, optional topping

Directions for Creamy Slow Cooker Sweet Potato Soup

1. **Sauté:** In a non-stick skillet, melt the butter over medium heat. Add the chopped onion and sauté for about 5-7 minutes or until the onions are soft and translucent. (The purpose of this step is to add additional flavor, but if you're short on time, feel free to skip this step and just add the raw chopped onions to the slow cooker.)
2. **Add:** To a 6-quart slow cooker, add the sautéed onion, chopped sweet potatoes, and chopped apples.
3. **Add:** Add the cinnamon, brown sugar, and smoked paprika.
4. **Pour in:** Pour in the chicken broth and stir to mix.
5. **Cook:** With the lid on, cook for 5-6 hours on LOW or 3-4 hours on HIGH.
6. **Purée:** Cooking is complete when the sweet potatoes are very tender when pierced with a fork. Without transferring the soup to another container, use an immersion blender to purée the ingredients to the consistency you desire. (If you want your soup ultra-smooth, you may want to use a countertop blender instead. In this case, blend in batches and only fill the blender about half full each time. Make sure to keep a hand securely on the lid. The contents will be very hot, and you don't want them splashing on you. Ouch!)
7. **Add:** Add the cream and stir to combine. (If you've blended in batches, you may want to cook the pureéd soup a few more minutes until it's heated through.)
8. Ladle the soup into bowls and top with swirls of cream and glazed pecan pieces.

