



TWICE-BAKED SWEET POTATOES

DIRECTIONS:

1. Preheat oven to 375°F.
2. Place potatoes on a sheet tray and bake 1 hour or until tender. Let cool before handling.
3. Cut potatoes in half. Scoop out centers of potatoes into bowl, leaving ¼-inch-thick shells.
4. Mix the potato flesh with remaining ingredients.
5. Fill shells with potato mixture. Bake 15 minutes or until golden brown.

Recipe adapted from <http://www.foodnetwork.com/recipes/patrick-and-gina-neely/twice-baked-sweet-potatoes-recipe.html>

YOU WILL NEED:

- 6 large sweet potatoes
- 4 ounces cream cheese, room temp.
- 4 tablespoons brown sugar
- 4 tablespoons butter
- ½ teaspoon cinnamon
- salt and pepper to taste



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