**Sweet Potatoes (Glazed and Baked)**

RECIPE

**DIRECTIONS**

1. Preheat oven to 350°. Spray 2” pan with non-stick spray.
2. Place sweet potatoes in prepared pan.
3. In a small saucepan, combine butter, syrup, brown sugar and cinnamon; bring to a boil, stirring constantly. Pour over potatoes.
4. Bake, uncovered, 30-40 minutes or until heated through.

**INGREDIENTS**

* 2 cans (#10) sweet potatoes, drained
* 1 ½ cups butter
* 1 ½ cups maple syrup
* 1 ½ cups packed brown sugar
* 1 ½ teaspoons ground cinnamon
* Salt and pepper

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**DIRECTIONS**

1. Preheat oven to 375°F.
2. Wash and dry the potatoes. Poke about 3-4 times on each side.
3. Rub the skin with olive oil and sprinkle with salt and pepper.
4. Bake 50-60 minutes or until tender when pierced with a fork. Allow to cool 5 minutes before cutting open.

**INGREDIENTS**

* sweet potatoes
* olive oil
* salt & pepper



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| **Prep Time:** 20 minutes | **Cook Time:** 40-60 minutes | **Total Time:** 60-80 minutes | **Yield:** 14 servings |