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## Thanksgiving Sweet Potatoes



## Ingredients

4 sweet potatoes  
4 tbsp brown sugar  
2 tbsp butter  
1 tsp cinnamon

## Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 Wash, peel and rinse the potatoes.
- 3 Bake the sweet potatoes in the oven for one hour.
- 4 Remove from the oven and allow to cool just enough so that they are easy to handle.
- 5 Slice the potatoes into thick slices and line them evenly in a casserole dish.
- 6 Sprinkle with sugar and dot evenly with the butter.
- 7 You may not need to use all of the sugar and butter.
- 8 Sprinkle with the cinnamon.
- 9 Bake until both the sugar and butter melt, ensure that the sugar doesn't burn.
- 10 Serve hot with the rest of your Thanksgiving dinner.

## Cooks Note

- \* Use one large sweet potato for every two guests at your table.
  - \* You can choose to place marshmallows on top of this dish - once it is cooked - and bake it until the marshmallows brown. It's a delicious tip!
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