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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 Thankgiving 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!