

Cinnamon Sweet Potato Slices

www.RoamingRosie.com

Ingredients:

2 sweet potatoes
6 Tbs butter, cubed
Olive oil
Cinnamon and Sugar Mix (see note)

Preheat oven to 475 F (240 C).

Slice sweet potatoes about 1 inch thick.



On a microwave-safe plate, microwave the slices on high for 5 minutes.

Cut a circle about halfway deep into the center of the slices with a melon baller or sharp spoon. (If one side of the slice feels tough, try the other side, as the side touching the plate may be softer.)

Drizzle olive oil lightly over a baking sheet. Lay potato slices indent-side up over olive oil. Cover pan with foil. Bake for 20 to 25 minutes, until very tender.

When potatoes are done baking, immediately place butter pieces into indents on potato slices and generously sprinkle with the Cinnamon and Sugar Mix. Serve warm.

(Note: the Cinnamon and Sugar Mix is made by combining 1/2 cup sugar and 1 Tbs. ground cinnamon. Also, the olive oil is not necessary, but helps to caramelize the bottom of the slices.)