

Twice Baked Sweet Potatoes



Ingredients (per sweet potato)

1 sweet potato, washed well
1 tsp. vegetable oil
kosher salt
ground black pepper
1 tbsp. unsalted butter
one pinch cinnamon
one pinch nutmeg
½ cup mini marshmallows, divided

Procedure

1. Preheat the oven to 350°F. Rub the skin of the potato with vegetable oil, then season with salt and pepper. Bake until knife inserted goes in easily approximately 45 minutes. Tip- line your pan with foil in case potatoes seep.
2. Remove potatoes from oven and let cool 5-10 minutes only. Take a thin slice off the top of the potato.
3. Carefully scoop out the insides of the potato, being careful not to break through the skin.
4. Combine the scooped out flesh, butter ¼ cup mini marshmallows, spices, and salt and pepper to taste. Mix until smooth, and marshmallows and butter have melted.
5. Spoon the mixture back into the skins. Top with the remaining marshmallows.
6. Place back into the oven for 10-15 minutes until heated through and marshmallows are the desired doneness.

Easily prepared in advance and refrigerated until time for service. Just top with marshmallows and bake until done.

Yields 1 potato