

Baked Sweet Potatoes With Butter and Brown Sugar

Recipe courtesy of *Paula Deen*

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Ingredients:

3 Large Sweet Potatoes

6 Tablespoons (3/4) stick butter

3 tablespoons light brown sugar

Directions:

Preheat the oven to 350°F. Scrub the outside of the potatoes. Pierce them in several places. Place the potatoes in a baking pan and bake until soft, about 1 ½ hrs. When done, make a large slit in each potato and “plump” up the meat inside. Place 2 tablespoons brown sugar down into each slit. Quarter the potatoes crosswise and place on a serving dish.

Serves 12