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Twice Baked Sweet Potatoes*

Makes 6 servings. Recipe from *The Neelys, Food Network*.

Ingredients

6 sweet potatoes, even in size and scrubbed
4 tablespoons brown sugar
4 tablespoons butter, room temperature
4 ounces cream cheese, room temperature
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
Fresh Cilantro (for garnish)
Salt & freshly ground black pepper

Nutritional info per cookie

Calories:	257
Total fat:	14g
Cholesterol:	41mg
Sodium:	250mg
Total Carbs:	30g
Dietary Fiber:	4g
Protein:	3g
Sugar:	14g

*Photo does not represent actual recipe.

Directions

1. Preheat oven to 375°.
2. Place sweet potatoes on sheet tray and bake for 1 hour or until soft. Remove from oven and let stand until cool enough to handle.
3. Split potatoes and remove the flesh to a medium sized bowl, reserving skins. In another bowl, add brown sugar, butter and cream cheese and the all of the spices and mash with a fork or rubber spatula.
4. Add the butter and cream cheese mixture to the sweet potato flesh and fold in completely. Add the filling back to the potato skins and place on a half sheet tray. Bake for 15 minutes or until golden brown.
5. Garnish with cilantro leaves.