

# Betty's Twice-Baked Sweet Potatoes--Recipe by oOShihTzuLoveOo



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In this video, Betty demonstrates how to make Twice-Baked Sweet Potatoes. This recipe was submitted by oOShihTzuLoveOo, and I think it is great!

## Ingredients:

6 sweet potatoes, even in size and scrubbed  
4 tablespoons brown sugar  
4 tablespoons butter, room temperature  
4 ounces cream cheese, room temperature  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
¼ teaspoon ground ginger  
salt and freshly ground black pepper

Preheat oven to 375 degrees F. 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.

Split potatoes and remove the flesh to a medium sized bowl, reserving skins. In another bowl, add brown sugar, butter and cream cheese and all of the spices and mash with a fork or rubber spatula.

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.

Serve immediately, while hot. I think these Twice-Baked Sweet Potatoes are delicious, and that they would be great on a holiday table or at a dinner party (or at anytime!). Thank you, oOShihTzuLoveOo, for sharing this wonderful recipe with all of my viewers! --Betty ☐