



**BAKED SWEET  
POTATO CHIPS**

## INGREDIENTS

- 3 pounds sweet potatoes
- 1 teaspoon cinnamon
- 2 tablespoon brown sugar
- 2 tablespoon butter, melted

# BAKED SWEET POTATO CHIPS

## PREPARATION

- 1 Preheat oven to 250° F. Wash sweet potatoes and pat dry, then peel.
- 2 Slice sweet potatoes cross-wise as thinly as possible. Place slices in a medium bowl and set aside.
- 3 In small bowl, mix together cinnamon and brown sugar; set aside.
- 4 Spread a single layer of the sweet potato slices on a baking sheet. Using a sifter or fine mesh strainer, sprinkle brown sugar mixture evenly over potatoes. Drizzle melted butter evenly over sweet potatoes.
- 5 Bake for 20 minutes or until fairly dry. Increase oven temperature to 350° and bake additional 5-6 minutes or until potatoes are crispy.
- 6 Remove from oven and allow sweet potato chips to cool completely before serving.