BAKED SWEET POTATO CHIPS
INGREDIENTS

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

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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°F 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.

PREP TIME: 15 MIN  TOTAL TIME: 1 HR  SERVES: 10