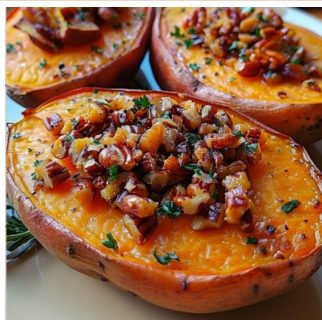


Twice-Baked Sweet Potatoes with Brown Sugar & Cinnamon - A Cozy Fall Favorite

Twice-Baked Sweet Potatoes with Brown Sugar & Cinnamon



OVEN
375°F

TIME
60 min

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SAVE
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INGREDIENTS

4 medium sweet potatoes
4 tablespoons unsalted butter
2 tablespoons brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup sour cream (optional, for extra creaminess)
Salt and pepper to taste
Optional Toppings:
Extra brown sugar or cinnamon
A dollop of sour cream
Chopped nuts (like pecans or walnuts)

DIRECTIONS

- 1. Bake the Sweet Potatoes:** Preheat your oven to 375°F (190°C). Using a fork, poke holes in each sweet potato and place them on a baking sheet. Bake for 50-60 minutes or until fork-tender.
- 2. Scoop and Mash:** Once cool enough to handle, slice each sweet potato in half lengthwise. Carefully scoop out most of the flesh into a bowl, leaving a thin layer inside the skins to help them hold shape.
- 3. Make the Filling:** Mash the sweet potato flesh with butter, brown sugar, cinnamon, and nutmeg. Stir in sour cream (if using), and season with salt and pepper. The filling should be creamy and flavorful-taste and adjust as needed.
- 4. Stuff the Skins:** Spoon the mixture back into the sweet potato shells, mounding it nicely. Sprinkle with a touch of extra brown sugar or cinnamon if desired.
- 5. Bake Again:** Place the filled sweet potatoes back on the baking sheet. Bake for an additional 15-20 minutes, or until the tops are golden and warmed through.

SWAPS & NOTES

Sour Cream : Swap with Greek yogurt or omit entirely if you prefer a dairy-free version.

Brown Sugar : Maple syrup or honey can be used for natural sweetness.

Nutmeg : Try pumpkin pie spice for a more festive flavor.

Add-ins : Mini marshmallows or crushed pecans make it more indulgent-great for holidays!

TIPS FOR SUCCESS

Don't skip the first bake -it gives the potatoes their signature sweet roasted flavor.

Dry the skins with a paper towel before the second bake for crispier edges.

Use uniform-sized potatoes so they cook evenly.

Leftovers make a great quick lunch or a cozy breakfast topped with a fried egg.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/twice-baked-sweet-potatoes-with-brown-sugar-cinnamon-a-cozy-fall-favorite/>