

TWICE BAKED SWEET POTATOES

Recipe from Dee Owens of the Organic Association of Kentucky

Ingredients:

Potatoes:

- 3 medium sweet potatoes (of any variety)
- 2 tbsp. maple syrup
- 2 tbsp. milk
- ¼ tsp. kosher salt
- ¼ tsp. cinnamon
- ⅛ tsp. nutmeg
- ¼ tsp. vanilla
- 3 tbsp. salted butter, softened



Crumble Topping:

- 3 tbsp. all-purpose flour
- ¼ cup old-fashioned oats
- ¼ tsp. cinnamon
- ¼ cup chopped pecans
- 2 tbsp. firmly packed light brown sugar
- 2 tbsp. salted butter, melted and browned



Directions:

1. **Bake potatoes:** Preheat oven to 425°. Wrap each potato with foil and prick with a fork a few times. Place on a rimmed baking sheet and bake for 1 hour, or until soft. Cool the potatoes completely. Reduce oven temperature to 350°.
2. **Make crumble topping:** Meanwhile, combine the flour, cinnamon, pecans, and brown sugar in a medium bowl. Brown your butter in a saucepan, stirring constantly until it achieves a caramel color. Combine with the flour mixture and stir until it comes together and forms clumps. and and stir until the mixture comes together and forms clumps. Refrigerate in an airtight container if you are not using right away.
3. **Assemble potatoes:** Remove the foil from the cooled potatoes and cut an oval out of the top of each potato. Scoop out the flesh and leave a 1/4-inch rim of potato and skin intact. Mash together the potato, maple syrup, salt, cinnamon, vanilla, and butter in a medium sized bowl until smooth. Spoon the potato mixture back into potato skins. Top each with approximately 1/3 cup of the crumble mixture.
4. **Bake again:** Place potatoes back into the oven and bake for 15 to 20 minutes, or until the crumble is golden brown and toasted.
5. **Serve:** Eat warm. Yields 3 servings.

