

STUFF IT! SWEET POTATOES

- 6 medium sweet potatoes
- 1/2 cup softened butter or margarine
- 1/4 cup chopped toasted almonds
- 1 tbsp. grated orange peel
- 2 tbsp. maple syrup
- 1/2 tbsp. ground cinnamon

Wash and dry sweet potatoes. Bake at 425° F. for 40 min or until tender. Cut a lengthwise slice from the top of each sweet potato. Remove skin from slice and place meat from sweet potato in bowl. Gently scoop out sweet potato leaving 1/4 inch shell. Place in bowl. Add remaining ingredients; blend well. Pipe or spoon into reserved shells. Arrange on baking sheet.

Bake uncovered at 425° F. for 15 minutes or until lightly browned.

Makes 6 servings.