Twice-Baked Sweet Potatoes

Ingredients

- 6 large sweet potatoes (3-1/2 to 4 pounds)
- 1/4 cup orange juice
- 6 tablespoons cold butter, divided
- 1/4 cup all-purpose flour
- 1/4 cup packed brown sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground all-spice
- 1/4 cup chopped pecans

Directions

Pierce potatoes with a fork. Bake at 375° for 40-60 minutes. Let potatoes stand until cool enough to handle. Cut them in half lengthwise; carefully scoop out the inside of the potato, leaving a 1/4-inch shell.

Place potatoes in a large bowl and add orange juice. Melt 3 tablespoons butter; add to the potatoes and orange juice and beat until smooth. Stuff the potato shells; place in an ungreased 15 x 10 x 1 baking dish.

In a small bowl, combine the flour, brown sugar, cinnamon, ginger, and all-spice and mix. Cut in remaining butter until crumbly and stir in nuts. Sprinkle over potatoes.

Bake at 350° for 20-25 minutes or until golden brown.

12 Servings Prep: 20 min. Bake: 1 hour

Nutritional Facts 1 stuffed potato equals 297 calories, 16 g fat (7 g saturated fat), 32 mg cholesterol, 100 mg sodium, 36 g carbohydrate, 4 g fiber, 5 g protein.