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Candied Sweet Potatoes

2 Lbs sweet potatoes
1/4 Cup butter
1/4 Cup maple syrup
1/3 Cup packed brown sugar
1/4 Tsp cinnamon

- 1) Cover potatoes with water, bring to a boil.
- 2) Lower heat and simmer for 25 minutes, until done.
- 3) When cooled, peel and cut into chunks.
- 4) Place in 2-qt baking dish.
- 5) In small saucepan combine remaining ingredients, cook and stir until mixture boils.
- 6) Pour over potatoes.
- 7) Bake at 350°F for 40 minutes.

Makes 6 Servings

