**True to Themselves Sweet Potatoes**

Active Time: 45 minutes      Inactive Time: 1 hour      Total Time: 1 hour 45 minutes

Ingredients:

* 3 lbs Sweet Potatoes
* 6 oz Cream Cheese
* 2 Tablespoons Cinnamon

Method:

1. Preheat the oven to 400 F
2. Wash the sweet potatoes. Line a cookie sheet with aluminum foil. Stab sweet potatoes with a fork and put them on the baking sheet.
3. Bake for 45 minutes to 1 hour. They are done when soft when either stabbed with a fork or squeezed with a hot pad, and probably not all at the same time.
4. Carefully peel the skins off the sweet potatoes.
5. Whip sweet potatoes, cream cheese, and cinnamon with an electric mixer.
6. Serve warm. Enjoy!