

Slow Cooker Sweet Potatoes

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Did you know that the best way to make baked sweet potatoes is in the slow cooker rather than the oven? It's true! Your house smells amazing while they cook, plus they come out moist & delicious every time! Recipe brought to us by: Skinny Taste

INGREDIENTS

- 4 medium, about 7 oz each sweet potatoes, skin on

INSTRUCTIONS

1. Wash and dry the sweet potatoes.
2. Place in the slow cooker, cover and cook on low for 8 hours or on high for 4, until they are tender.
3. When the potato is done, season with salt and pepper, and top with butter, cinnamon, chili, or whatever you like on your sweet potatoes.

ENJOY!