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# Maple-Roasted Sweet Potatoes

**Prep Time:** 10 mins

**Cook Time:** 1 h 5 mins

**Total Time:** 1 h 15 mins

## Ingredients

- 2 1/2 pounds potato(es), sweet, peeled and cut into 1 1/2-inch pieces (about 8 cups)
- 1/3 cup(s) maple syrup, pure
- 2 tablespoon butter, melted
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- pepper, black ground, to taste

## Recipe Tip:

If you can find it, organic maple syrup without all the extra additions is your best bet.

## Preparation

1. Preheat oven to 400°F.
2. Arrange sweet potatoes in an even layer in a 9-by-13-inch glass baking dish. In small bowl, combine maple syrup, butter, lemon juice, salt and pepper. Pour the mixture over the sweet potatoes and toss to coat.
3. Cover and bake the sweet potatoes for 15 minutes. Uncover, stir and cook, stirring every 15 minutes, until tender and starting to brown, 45 to 50 minutes more.