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Double Baked Sweet Potato

- 6 Sweet potatoes (medium sized)
- 3 Tbsp vegetable oil
- 8 Ounces softened cream cheese
- 1/3 Cup brown sugar
- 4 Tbsp butter
- 1 Tbsp vanilla extract
- 3/4 Tsp salt
- 1/2 Tsp pepper
- 1/3 Cup chopped walnuts

- 1) Preheat oven to 400 degrees.
- 2) Rub skins with oil wrap each in aluminum foil.
- 3) Bake in preheated oven for 1 hour, or until soft when poked in the center.
- 4) In a large bowl combine cream cheese, brown sugar, butter, vanilla, salt and pepper.
- 5) Slice each baked potato in half lengthwise and scoop flesh into the creamy mixture.
- 6) Caution they will be very hot so this works best using a clean towel to hold the potato.
- 7) Mix well and fold in walnuts.
- 8) Spoon mixture evenly back into each potato skin and bake for about 10-15 minutes more at 350 degrees just to heat through.

Makes 12 Servings