

## Crispy Sweet Potato Bake

<b>Equipment:</b> Measuring cups and spoons. Wooden spoon Large bowl Scales Muffin trays Oven mitts	<b>Ingredients:</b> 1.5 kg sweet potato peeled 50 g butter melted (or coconut oil) 1 tsp. dried thyme Salt and pepper
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### What to do:

1. Preheat the oven to a 200°C.
2. Cut the sweet potatoes in half lengthways, so they have a flat side.
3. Then cut them super thin so they look like semi circles. At home, with adult supervision you might like to use a mandolin.
4. Place the cut up sweet potato into a large bowl, add the melted butter, thyme, salt and pepper and stir until the sweet potato is coated in butter.
5. Grab a large baking dish, place the sweet potato pieces flat side down and upright into the dish. Make them over lap and look cool. It's food art! In the kitchen classroom you might like to use 3 or 4 smaller baking dishes.
6. Place into the oven for 45 minutes, or until golden and crispy on top. Keep an eye on them so you don't burn.
7. Serve right away. They'll be a mix of crispy delish and soft buttery delish.