

CopyCat Outback Steakhouse Sweet Potato

Ingredients

4 6 ounce sweet potatoes

Honey Cinnamon Butter:

2 cups butter, softened

1/4 cup honey

1 tablespoon dark brown sugar

1/2 teaspoon ground cinnamon

Directions

Preheat the oven to 375 degrees. Wash the sweet potato and wrap it with foil. Place on a baking sheet lined with parchment paper. Bake potato for approximately 1 hour, or until you can easily pierce the potato with a fork.

While the potato is baking use a mixer to mix together the butter and honey until the texture is uniform. To serve remove the foil and split the potato open with a knife. Top with the brown sugar, cinnamon, and finally a scoop of the honey butter. Store leftover honey butter in the refrigerator.

Serve each potato with 2 tablespoons of the honey butter.