

Copycat Texas Roadhouse Loaded Sweet Potato

Ingredients

1 small/medium sweet potato
1 Tbsp. melted butter
1 Tbsp. brown sugar
1 tsp vanilla extract
dash of cinnamon
marshmallows

Directions

Preheat oven to 400 F

Rinse a sweet potato under running water (using a vegetable scrubber is good if you plan to devour the potato skin), pat dry, and prick the potato all over with a fork.

Line a small baking pan with parchment paper & put your potato on top.

Bake for 45-50 minutes for a small or medium size potato or about 1 hour for a large potato.

While it's baking, make glaze topping. Combine melted butter, brown sugar, cinnamon, and vanilla.

When potato is finished cooking, cut it open lengthwise, be careful, potato will be HOT!

Stuff a handful of marshmallows inside. Pour butter/sugar mixture on top of the marshmallows. Then add another handful of marshmallows.

Turn oven to broil and put potato back in the oven until the tops of the marshmallows brown. Keep a close eye because this

happens fast (about 1 minute).

Remove and allow to cool for a few minutes.