

# Sweet Potato Balls

2 cups fresh sweet potatoes (about 2 or 3 medium)  
2 tablespoons butter or margarine  
2 tablespoons brown sugar  
2 tablespoons fresh orange juice  
1/2 teaspoon ground cinnamon  
1 cup crushed cornflakes

- Microwave or bake sweet potatoes until soft. Scoop out flesh and mash. In a mixing bowl, combine the mashed sweet potatoes, butter or margarine, brown sugar, orange juice and cinnamon.
- Shape into 1 1/2-inch balls. Roll the balls in crushed cornflakes. Place on a buttered baking sheet.
- Bake in a preheated 350-degree oven about 15 minutes or until the cornflakes are golden and the sweet potato balls are heated through. Makes 12 to 15 balls.

## Selection and Storage

### Sweet Potatoes

Choose firm, evenly colored, medium-size potatoes. Avoid potatoes with buds, scars, or soft spots.

Do not refrigerate. Keep in a cool, dry place. Use within 1–2 weeks.