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.