

Ava's Sweet Potato Snacks

This recipe is from our sweet Instagram friend Ava

Peel 4-5 sweet potatoes

Slice into thin slices (a mandolin works great for this)

Arrange in a single layer on a cookie sheet covered in parchment paper.

Cook in a 250 degree oven for about 1 1/2 hours. Then reduce heat to 225 degrees and cook an additional 1 1/2 -2 hours.

Leave them in the oven overnight to dry out and get crispy. Jessie likes them crispy and crunchy, but if you want them to be a softer texture, take them out sooner, or reduce the baking time.

