

# Southern Candied Sweet Potatoes

**Prep Time:** 20 mins

**Cook Time:** 1 hr

**Total Time:**

1 hr 20 mins



**Servings:**

12

## Ingredients

These are the ingredients you'll need to make this top-rated candied sweet potato recipe:

- **Sweet potatoes:** Peel and cut six large sweet potatoes into chunks.
- **Butter:** Cook the sweet potatoes in a stick of butter.
- **Sugar:** Two cups of white sugar sweeten things up a bit.
- **Spices:** Cinnamon and nutmeg lend welcome warmth. A pinch of salt enhances the flavors of the other ingredients.
- **Vanilla:** Vanilla extract takes the overall flavor up a notch.

## Directions

1. Peel and cut sweet potatoes into 1/4-inch-thick slices.
2. Melt butter in a heavy skillet over medium heat. Add potatoes.
3. Mix sugar, cinnamon, nutmeg, and salt in a bowl; pour over potatoes and stir until well-combined. Cover the skillet, reduce heat to low, and cook, stirring occasionally, until potatoes are "candied" and tender, about 1 hour. The sauce will darken as it cooks.
4. Stir in vanilla just before serving. Serve hot.

[https://youtu.be/RN8a8f4KeyM?si=7D351\\_p6PDs8SRUi](https://youtu.be/RN8a8f4KeyM?si=7D351_p6PDs8SRUi)