

Cinnamon Roasted Sweet Potatoes and Cranberries

The warm spice of cinnamon will instantly make you think of the holidays. Add the tartness of the cranberries with the sweetness from the sweet potatoes and you have one amazing dish! Enjoy.

1. Preheat oven to 400 degrees. In a large bowl combine sweet potatoes, cranberries, coconut oil and maple syrup. Stir mixture until potatoes and berries are evenly coated. Then sprinkle on cinnamon and 1/2 teaspoon of salt and stir to coat evenly. Pour onto a cookie sheet lined with parchment paper. Roast for 40 – 50 minutes for until a fork easily pierces through the sweet potatoes. Remove from oven and sprinkle with remaining 1/2 teaspoon of salt. Enjoy!

Recipe from:

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