

# Extra Crispy Baked Sweet Potato Fries

By layersofhappiness.com

## Ingredients:

3 whole Sweet Potatoes, Peeled And Cut Into 1/4-inch wide Thin Sticks  
3 Tablespoons cornstarch  
1/4 cup ghee (or olive oil)  
1 cloves garlic, minced  
1/2 teaspoon Seasoned Salt (or Plain Salt)  
1/2 teaspoon Chili Powder  
1/4 teaspoon Black Pepper

## Directions:

Preheat oven to 400 degrees and line a large baking sheet with parchment paper (foil, wax paper etc. will not work). 3 large sliced potatoes are usually too crowded on 1 sheet, but it depends on their size. You may need an additional sheet. Set aside.

Place cut sweet potato fries in a large bowl or ziplock bag and toss with cornstarch. You want a nice thin coating. Pour the potatoes into a strainer and shake off extra corn starch. Discard the extra cornstarch out of the mixing bowl too. Place potatoes back into the bowl and add the ghee/olive oil, garlic, seasoned salt, chili powder, and black pepper.

Line the sweet potatoes onto the baking sheet. Try not to crowd them or else they won't bake, they'll just steam. Bake for 15 minutes. Remove from the oven and flip. Place back into the oven for 10-15 more minutes. Make sure to rotate the pan to avoid uneven browning. It is okay if the edges get a little bit burnt.

Turn the oven off and keep the fries inside as the oven cools down for about 30 minutes. This step will help the fries get crispier. Enjoy immediately.