



### **Baked Pumpkin Pie Spiced Sweet Potato Chips**

1 Tablespoon blended olive oil, divided  
1 (10 to 14 ounce) sweet potato, peeled  
1/2 Tablespoon blended olive oil  
1 teaspoon cornstarch  
1/2 teaspoon salt  
1/4 teaspoon pumpkin pie spice  
1/16 teaspoon black pepper  
To taste: coarse salt; pumpkin pie spice

Preheat oven to 400 degrees F. Lightly coat 17x11 inch baking pans with oil. Set aside.

With an electric slicer or mandolin, evenly slice into 1/8 inch thick potato slices. Place potato slices into large bowl; toss with 1/2 Tablespoon olive oil.

In a small bowl, combine cornstarch, salt, pumpkin pie spice, and black pepper. Sprinkle over chips; toss until no white is visible.

Arrange slices individually on prepared baking sheets. Bake chips for 10 minutes. Remove from oven; turn chips over; return to oven; bake for 10 minutes or until lightly browned. Remove chips to cooling rack; sprinkle with additional salt and pumpkin pie

spice as desired while warm. If chips are still moist; return to oven until crisp. Remove any chips that begin to turn brown. Serve crisp Yield: 1 to 2 servings

Notes: This is what we discovered when we took this challenge.

- The biggest problem you will experience when preparing baked sweet potato chips is keeping them the same size, even, and very thin.
  - The type of oil used will change the final product. We used refined organic coconut oil, olive oil, blended olive oil, canola oil, and oil spray. We didn't find that the coconut oil produced any strong coconut flavor.
  - There are different kinds of sweet potatoes, which will produce different results. We used original sweet potatoes, oriental sweet potatoes, and red sweet potatoes. The oriental sweet potatoes were firmer and didn't have that sweet potato flavor.
  - Use both fine and coarse ground salt
  - Remove any black parts that overcook on your chips.
  - If chips become too moist, bake in oven for 3 to 5 minutes to recrisp.
  - We did try baking the chips in a 250 F. degree oven, but it required 2 hours and thicker chips were not crisp. Some of them just were dehydrated, especially when we tried using a convection oven
- GOOD LUCK!**