Baked Sweet Potato!

NIBBLEDISH CONTRIBUTOR

Ingredients

- sweet potato - aluminium foil

Instructions

I have been using my oven alot to cook because I find it very convenient! It's nice having an oven around the house and I have never really used ovens before so I decided to shove more things onto the oven other than chips or fish fingers. 1. Wash sweet potato, dry it then wrap it in aluminium foil. 2. Pre-heat oven to 200 degrees celcius. 3. Leave it for almost an hour, checking on it every 20 minutes by opening the foil and poking it with a fork, once the fork can go completely through the sweet potato it's done! 4. Don't forget to wrap the potato back up after you poke it or it'll become dry and yucky. It takes quite awhile to cook but I usually pop it into the oven while i'm preparing dinner then eat dinner and then wash the dishes. By the time i'm done it's ready and I have it as dessert!