

# Sweet Potato Toast



## TOAST MANY WAYS!

Sweet potato toast topped with almond butter, berries, and **Supernola Triple Berry Crunch**

Sweet potato toast topped with cashew butter, banana slices, and **Supernola Dark Chocolate Nut Crunch**

Sweet potato toast or normal topped with nondairy yogurt with turmeric, pineapple, crystallized ginger and **Supernola Pineapple Ginger Fusion**

Sweet potato toast or normal topped w apple butter, goji berries, cinnamon, and **Supernola Honey Sweet Goji**

## INSTRUCTIONS

1. With the skin on, slice sweet potatoes into 1/3-1/2 inch thick slices.
2. Preheat the oven to 400°F and line a baking sheet with parchment paper to help prevent sticking. Slice the ends of the sweet potato off, then cut it lengthwise into 1/3-1/2 inch thick slices.
3. Arrange the slices in a single layer on the baking sheet and brush a little bit of oil on both sides to crisp up.
4. Bake for about 20 minutes or until crisp but not too tender. You want the slices to be firm enough to pick up, but still cooked through.
5. Top as desired once cooled down.

## Recipe Notes:

## Sweet Potatoes

- Sweet potatoes can be savory, salty, or sweet, so it's all about the toppings.
- The key to sweet potato toast is cooking it just enough, but not too much.
- My favorite way is to do these in the air fryer, but you can also do them in the oven, or the toaster oven.

