

Maple Mashed Sweet Potatoes

Serves 12

400°F

6 lb	sweet potatoes
1/2 cup	unsalted butter, melted
1/2 cup	heavy cream, room temperature
2 tbsp	pure maple syrup
1 tsp	salt
1/2 tsp	black pepper
1/4 tsp	ground cinnamon

1. Prick each potato twice with a fork and bake in a foil-lined shallow baking pan in lower third of oven until very tender, about 1 hour. Remove and cool slightly.
2. Halve potatoes lengthwise and scoop out warm flesh into a large bowl. Mash potatoes with a potato masher or, for a smoother purée, force through a potato ricer.
3. Stir in butter, cream, syrup, salt, pepper, cinnamon.
4. Place in a dish. Serve hot, re-warm in oven if necessary.