

# Maple Mashed Sweet Potatoes

## Ingredients:

6 lb sweet potatoes  
1 stick (1/2 cup) unsalted butter, melted  
1/2 cup heavy cream, warmed  
2 tablespoons pure maple syrup  
1 teaspoon salt  
1/2 teaspoon black pepper

## Preparation:

Preheat oven to 400°F.  
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.  
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.  
Stir in butter, cream, syrup, salt, and pepper.