

Mashed Sweet Potatoes

Serves 12

Ingredients

- 6 lb. Sweet potatoes or yams
- 1/2 cup Unsalted butter
- 1/2 cup Heavy cream
- 1/2 tsp. Cinnamon
- 1/2 tsp. Allspice
- 1/2 tsp. Nutmeg
- 1 tsp. Pure vanilla extract

Preparation

1. Preheat oven to 400°F.
2. Prick each potato with a fork and bake in a foil-lined baking pan in the lower third of oven for 1 hour until very tender. Remove and cool slightly.
3. Slice potatoes in half lengthwise and scoop out flesh into a large bowl.
4. In a small sauce pan heat the butter, cream and spices until melted together. Pour spiced cream into potatoes and add vanilla, salt, and pepper. Mash together with a fork until well combined.

