

Whipped Sweet Potatoes with Pecans

These sweet potatoes are great with orange sauce. A good vegetable peeler

Ingredients:

- 4 medium sweet potatoes
- 2 eggs
- 1/2 cup dark brown sugar (divided)
- 5 Tbsp. butter (divided)
- 1 tsp. salt
- 1/2 cup pecans

Equipment

- Vegetable peeler
- Electric stand or hand mixer
- Casserole dish



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☑	Directions	Time (min)	
	Preheat oven to 375		
	Peel 4 sweet potatoes and cut into 2" pieces	5	25
	Boil potatoes in water until fork-tender	20	
	Drain potatoes, transfer to a bowl a mixing bowl.	1	
	Mix on medium speed until smooth	1	
	Melt 5 Tbsp. butter in a small pan	2	
	In a bowl, whisk together 2 eggs, 1/4 cup brown sugar, 1 tsp. salt, and 3 Tbsp. melted butter	3	
	Add to the potatoes and mix until smooth	2	
	Transfer to casserole dish	1	
	Sprinkle with 1/4 cup brown sugar	1	
	Pour 2 Tbsp. of melted butter on the potatoes	1	
	Decorate with pecan halves	1	
	Bake	20	
	Total	58	