

# Whipped Sweet Potatoes

*with Caramelized Apples*

*serves 6*

## **Ingredients**

- 4 large sweet potatoes, pierced with the tines of a fork
- 4 tablespoons unsalted butter, softened
- 2 tablespoons heavy cream
- ½ cup applesauce
- 2 teaspoons grated fresh peeled ginger
- 1 teaspoon coarse salt
- freshly ground pepper
- 2 apples {1 pound}, peeled, cored, and cut into ½ or 1- inch pieces
- 3 tablespoons sugar



## **Instructions**

preheat oven to 375° F

1. Arrange potatoes on a baking sheet lined with parchment. With the tines of a fork, pierce each potato randomly 8-12 times. Bake until tender, 1 hour 10 minutes to 1 hour 20 minutes. Remove from oven; let stand until cool enough to handle.
2. Cut each potato lengthwise. Scoop flesh into the bowl.
3. *{optional step}* Transfer scooped out sweet potatoes into a food mill to remove most of the fibrous/stringy pieces.
4. Into a bowl of an electric mixer fitted with a paddle attachment add sweet potato, 2 tablespoons butter, and cream; mix on medium speed until smooth.
5. Mix in applesauce and ginger; season with salt and pepper.
6. Transfer potato mixture to an ovenproof dish. Bake until heated through, about 10 minutes.

*The whipped sweet potato mixture can be made ahead and refrigerated until ready to be baked. It will take about 20-25 minutes to bake until heated through.*

7. Meanwhile, melt remaining 2 tablespoons butter in a large non-stick skillet over medium heat. Add cut apple pieces to the pan and let it cook for 3-5 minutes without stirring to let the pieces start to brown. Sprinkle sugar into the pan, stirring the mixture occasionally, until apples are golden and caramelized, about 3-5 minutes.
8. Remove potato mixture from oven; top with caramelized apples and serve.