

Ferraro's Cucina

Sweet Potato Whip Ingredients

4 pounds **sweet potatoes (about 7 medium)**

4 tablespoons **unsalted butter, melted**

1/4 cup **pure maple syrup**

Coarse salt and ground pepper

Preparation

- Preheat the oven to 400°F..
- Prick sweet potatoes all over with a fork.
- Place on a rimmed baking sheet.
- Bake until very tender when pierced with a knife, 1 hour.
- When cool enough to handle, halve sweet potatoes.
- With a spoon, scoop out flesh (discard skins); transfer to a bowl and use a whip or electric beaters. Add butter and syrup; process until smooth.
- Season with salt and pepper. Serve warm.
- Enjoy!

