

CopyCat Applebee's Sweet Mashed Potatoes

Ingredients

1 $\frac{1}{4}$ lb sweet potatoes, cut into large chunks

1 cup milk

4 tbsp unsalted butter

2 tbsp brown sugar

1 tsp ground cinnamon

salt and ground white pepper, to taste

water, as needed

For Serving:

1 tbsp pecans, or walnuts, roasted

Directions

Cover your potatoes with enough water in a soup pot. Bring this to a boil, and continue boiling until potatoes are soft, roughly 15 minutes.

While waiting, combine your milk, butter, sugar, and cinnamon in a sauce pot. Bring to a boil, then reduce to a simmer.

Continue simmering until the sugar has dissolved and milk has reduced by half, roughly 5 to 7 minutes.

Drain and mash the potatoes, then slowly pour your milk mixture in batches, folding in between, until smooth.

Adjust seasoning to taste with salt and pepper.

Portion accordingly. Garnish with walnuts and serve immediately.