

Maple Smashed Sweet Potato Bake with Spiced Pecan Streusel

Source: Jane Wing (Seattle Times, Nov. 3, 2004) Serves 8- 10

Ingredients

- 6 large Sweet Potatoes (4 Lbs) Peeled And Quartered
- 6 tablespoons Butter
- $\frac{3}{4}$ teaspoons Salt
- $\frac{1}{3}$ cup Milk
- $\frac{1}{2}$ cup Real Maple Syrup
- 2 Eggs, Beaten
- 6 tablespoons Butter, Softened
- $\frac{3}{4}$ cups Brown Sugar, Packed
- $\frac{1}{2}$ cup Flour
- $1\frac{1}{4}$ cups Pecans, Chopped
- $\frac{1}{4}$ teaspoon Ground Cloves
- $\frac{1}{4}$ teaspoon Cinnamon
- $\frac{1}{4}$ teaspoon Nutmeg
- $\frac{1}{2}$ teaspoon Salt

Method

Potatoes

Preheat oven to 350. Grease a 9x13 baking dish, set aside. In a large pot of water, bring potatoes to a boil. Reduce the heat and simmer 25- 30 minutes until tender. Drain well.

Transfer potatoes to a mixer and add butter and salt. Mix until butter is melted. In succession, add milk, syrup and beaten eggs, beating potatoes between additions and scraping down sides of bowl. Mix potatoes until smooth.

Transfer potato mixture to reserved baking dish and smooth the top.

Topping

In a small bowl, mix butter, brown sugar, flour, pecans, cloves, cinnamon, nutmeg and salt well, then sprinkle evenly over potatoes.

Bake, uncovered, in preheated oven for about 25-30 minutes until potatoes are hot through and streusel is toasty and crunchy.