

Sweet Potato Puree

3 large sweet potatoes
boiling water

Preheat oven to 425°F. Line baking sheet with foil.

Wash skins of sweet potatoes under water and dry immediately with paper towel. Using a fork, pierce holes throughout the potatoes.

Place potatoes on the foil-lined baking sheet and bake for 45 – 60 minutes, or until soft inside. When cool enough to handle, peel the potatoes (skin should remove easily).

Puree in a food processor, blender, or with a hand mixer. Add boiling water as needed.

[*Freezer friendly.](#)

Source: Pennies Original