

# SMASHED YAMS WITH MAPLE SYRUP AND BROWN SUGAR-PECAN CRUST

## INGREDIENTS

- Butter for ramekins or baking dish (about 2 tbsp.)
- 3 lbs. yams
- ¾ cup cream
- ¼ cup pure maple syrup
- ¼ cup (4 tbsp.) unsalted butter for yams
- 1 tbsp. kosher salt

### **Topping**

- ⅓ cup brown sugar
- 5 tbsp. butter, cut into small pieces
- ½ cup chopped pecans

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## PREPARATION

**Prep time:** 30 minutes

**Cook time:** 1 hour and 30 minutes

**Serves:** 6

Preheat oven to 375°F. Butter a 9x12-inch gratin or baking dish.

**Bake yams:** Peel yams and wrap in foil. Bake on a sheet pan until soft, about 1 hour. Let cool slightly. Transfer to a bowl and pass through a food mill or ricer.

**Prepare maple mixture:** Bring cream and maple syrup to a simmer in a large saucepan. Add butter and stir until completely melted. Add the yams. Stir and turn off heat.

**Topping:** In a food processor, combine butter and sugar. Pulse 5-10 times. Transfer to a bowl and add the chopped pecans to butter mixture. Spoon yam mixture into gratin dish and smooth the top. Dot with the topping mixture. Bake for 15 minutes. Turn oven on broil and place under broiler for additional 1-3 minutes or until topping is slightly brown and bubbly (but be careful not to burn the pecans).

### **For kids:**

- Omit the pecans.

### **For leftovers:**

- If you have leftovers, eat them the next morning with additional maple syrup. If you sleep late, try rolling them in a flour tortilla as a sandwich.

### **Simple substitutions:**

- Substitute sweet potatoes if you have trouble finding yams in your supermarket.

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