

# CHRISTMAS MAKE AHEAD MASHED POTATOES

from the kitchen of angie emma, serves 8-10

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## ingredients

- 6-8 large potatoes
- 1/2 stick butter
- 1 cup sour cream
- 3 ounces cream cheese
- salt and pepper
- a little milk, if necessary to make them creamy

## steps

1. Peel, cut up, and boil the potatoes until tender (about 20 minutes). Drain water, and mash potatoes with all of the above ingredients until smooth. Salt and pepper to taste.
2. Lightly spray a 9x13 dish (They puff when baking, so it is important to use a large enough dish). Spread potatoes evenly in the pan. Cover with tin foil and refrigerate for 24 hours.
3. Bake, uncovered, in a 350 degree oven for 45 minutes.