



Creamy Honey Mashed Potatoes

EASY • 35 MINS

Creamy, salty, and just a little bit sweet. A drizzle of honey, thickened cream and chives work together to create the ultimate mash. Pair it with a slice or two of [Aunty Pru's Capilano Honey Mustard Glazed Ham](#), and some Honey Glazed Carrots for a festive feast.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
25 mins

SERVINGS
6

Ingredients

- 1kg potatoes, peeled and cut into quarters
- 1 bay leaf

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- 2 tsp salt
- 125g unsalted butter
- ½ cup (125ml) thickened cream
- 45g (1½ tbsp) **Capilano Pure Honey**
- Salt, to season
- Extra butter, to serve
- Fresh chives, chopped, for garnish

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Place potatoes in a large pot of cold water. Season well with salt and bring to a boil. Reduce to a high simmer and cook until tender. Drain in a colander and place on top of pot. Cover with a clean tea towel and set aside.
2. In a medium saucepan, add butter, cream, and honey, stirring until melted and combined. Remove from heat and set aside.
3. Return potatoes to pot and mash until smooth. Add cream and honey mixture to potatoes, stirring until combined and creamy.
4. Season with extra salt to taste. Pile mash on a serving plate and top with butter, chopped chives and a drizzle of honey. Serve immediately.

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