

Finnish Turnips

Boiled turnips are mashed with eggs, cream, butter, sugar and corn flakes and then baked in a casserole in this side dish suitable for serving with turkey or ham.

Yields: 4 servings

INGREDIENTS:

4 small turnips, chopped
2 tablespoons butter
1/2 teaspoon salt
1 cup heavy whipping cream
2 eggs, beaten
1/3 cup packed brown sugar
1 cup crushed cornflakes cereal
2 tablespoons crushed cornflakes cereal

DIRECTIONS:

1. Preheat oven to 350 degrees (175 degrees C).
2. Bring a pot of salted water to a boil. Add turnips; cook until tender but still firm. Drain.
3. In a large bowl, add turnips, butter, salt, cream, eggs, brown sugar and 1 cup corn flakes. Blend until well mixed.
4. Pour into a 2 quart casserole dish, sprinkle with remaining 2 tablespoons crushed corn flakes. Bake for 45 to 50 minutes.