Sweet Potato Cornbread

1 1/2 pounds sweet potatoes

1/2 cup whole milk

8 Tablespoons butter + 1 Tablespoon

4 eggs

1 1/2 cups cornmeal

1/2 cup brown sugar

1 Tablespoon baking powder

1/2 teaspoon baking soda

1 3/4 teaspoons salt

Heat oven to 425. Prick potatoes with a fork.

Microwave on a plate 10-15 minutes.

Slice potatoes in half to release steam.

Combine cornmeal, brown sugar, baking powder, baking soda and salt.

Scoop potato flesh into dry ingredients and mash.

Whisk together 8 T. melted butter, milk and eggs.

Stir into dry ingredients.

Melt 1 T. butter in cast iron skillet. Pour batter into skillet.

Bake 25-30 minutes at 425.

Slice.