Duchess Potatoes- from Cook's Country (aka America's Test Kitchen)

Ingredients:
3 pounds russet potatoes
1 cup heavy cream
6 Tbsp unsalted butter, cut into 1/4 inch pieces and softened
1 large egg and 1 large egg yolk, lightly beaten
1 1/4 tsp salt
1/2 tsp pepper
1/2 tsp baking powder
pinch of nutmeg (yes, really!)
vegetable oil spray

Cooking Instructions:
1. Prick potatoes all over with a fork. Place in microwave and for 18-25 minutes, turning potatoes after 10 minutes. (Mine took right at 20 minutes, total)
2. Preheat oven to 425 degrees F.
3. Remove from microwave, cut in half. When cool enough to handle, scoop out flesh and place in large bowl. Mash until no lumps remain. Add cream, 3 Tbsp butter, egg and yolk, salt, pepper, baking powder and nutmeg. Continue to mash until potatoes are smooth. Let cool to room temperature, 5-10 minutes. Gently fold in remaining 3 Tbsp softened butter.
4. Transfer potato mixture to piping bag fitted with 1/2 inch star tip. *(I used a gallon size ziploc bag and didn't use a star tip). Pipe eight 4-inch wide mounds of potato onto rimmed baking sheet. Spray lightly with vegetable oil spray and bake until golden brown, 15 to 20 minutes. Serve.

These can also be made 24 hours in advance. Pipe, cover with plastic wrap, refrigerate up to 24 hours and bake as directed.

For the freezer:
Once piped onto baking sheet, cover with plastic wrap (loosely) and freeze for 2 hours or until solid. Transfer to your method of storage. When ready to bake place them onto a baking sheet, spray with vegetable spray and bake according to instructions. They can go straight from freezer to oven and need no extra time.

*Tips:
-I didn't have a big enough star tip so I put my potatoes in a gallon size ziploc bag and snipped off a corner. I then piped it on just like that and while it wasn't as pretty, it worked just the same.
-When piping, start from the outside and slowly work your way to the middle, overlapping a little each time around to create the mound and point in the middle. They make look terrible the first few times but you'll get the hang of it.

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