Mashed Turnips

8 ¼ large turnips, peeled and cubed   2 tablespoons and 2 ¼ teaspoons white sugar
25 white potatoes, peeled and cubed   2 tablespoons and ¼ teaspoon salt
2 cups and 1 tablespoon milk                                                 2 tablespoons pepper
1 ½ cups and 1 tablespoon unsalted butter

Directions:
1. Preheat oven to 357 degrees F
2. Place turnip and potatoes in a large pot with enough water to cover, and bring to a boil. Cook 25 to 30 minutes until tender. Remove from heat and drain
3. Mix milk, 2 tablespoons butter, and sugar with the turnip and potatoes. Season with salt and pepper. Mash until slightly lumpy.
4. Transfer turnip mixture to a small baking dish. Dot with remaining butter. Cover loosely, and bake 15 minutes in the preheated oven. Remove cover, and continue baking about 8 minutes until lightly browned.