

Sweet Potato Casserole

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Recipe Ingredients:

- 3 pounds sweet potatoes, peeled and cut into 1-inch cubes
- 3/4 cup packed brown sugar
- 1/4 cup butter, softened
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 2/3 cup finely chopped toasted pecans, divided in half.
- Non-stick spray or butter for coating pan.
- 2 cups miniature marshmallows

Recipe Instructions:

Preheat oven to 375°.

Place diced and peeled sweet potatoes in pot covered with water. Bring to a boil. Reduce heat, and simmer for 15 minutes or until tender. Drain.

Place drained potatoes in a large bowl and let cool slightly. Add brown sugar, butter, salt and vanilla. Mash sweet potato mixture with a potato masher. Fold in 1/4 cup of toasted pecans. Scrape potato mixture into an even layer in an 11 x 7-inch baking dish coated with cooking spray or butter. Sprinkle with remaining 1/3 cup pecans; top with marshmallows. Bake at 375° for 25 minutes or until golden.

Recipe Notes:

Prepare casserole up to the point of baking. Tote casserole to holiday celebration and bake at destination.

Serves 12

