

# Sweet Potato Casserole



Is it really Thanksgiving dinner without a mouth-watering sweet potato casserole on the table? Because this is heavenly!!!

This one will make you wonder if it is really dinner time, or if you're dreaming!!!



Recipe serves	Prep Time
16	1 hour 5 minutes

Casserole Ingredients	Amount	
sweet potatoes	4	lbs
dark brown sugar	1/4	cup
granulated white sugar	1/4	cup
unsalted butter	4	tbsp
vanilla extract	1	tsp
evaporated milk	1/2	cup
cinnamon	1	tsp
kosher salt	1/2	tsp
eggs	2	large

Pecan Marshmallow Ingredients	Amount	
unsalted butter, melted	4	tbsp
chopped pecans	3/4	cup
dark brown sugar	1/2	cup
all-purpose flour	1/2	cup
kosher salt	1/4	tsp
mini marshmallows	3	cups

## Instructions

1. Preheat the oven to 400 degrees.
2. Deeply pierce sweet potatoes, several times. Bake 1 hour. Cool. Peel. Mash.
3. Add brown sugar, white sugar, butter, vanilla, evaporated milk, cinnamon, and salt. Add eggs.
4. Reduce heat to 350 degrees.
5. Smooth casserole in a 9"x13" pan.
6. In a separate bowl, mix pecan topping: melted butter, chopped pecans, brown sugar, flour, and salt. Stir.
7. Make alternating rows of pecan topping and mini-marshmallows. Don't add marshmallows yet!
8. Bake for 30 minutes.
9. Add marshmallows, bake for 4-8 minutes (or until marshmallows begin to brown).