

Sweet Potato Casserole

Serves 4 to 6



Ingredients

- 2½ cups mashed cooked sweet potatoes (about 3 medium)*
- ½ cup granulated sugar (could also use light or dark brown sugar)
- 1 Tbsp butter, softened
- 1 tsp vanilla extract
- ¼ cup milk (orange juice works too)
- 1 large egg

You will need a buttered casserole dish.

Instructions

1. Preheat oven to 350° F. Thoroughly scrub the sweet potatoes, wrap individually in foil and bake about 1 hour or until soft when squeezed.
2. Cool, peel and mash or chop the sweet potatoes. Add the sugar, butter, milk, eggs and vanilla to the sweet potato mixture. Spoon into a small greased baking dish, then add one of the toppings.

Topping 1-Ingredients

- ½ cup brown sugar, packed
- ¼ cup all-purpose flour
- ½ cup chopped pecans
- 2 Tbsp butter, softened

Instructions

1. Mix all the ingredients together and crumble over the sweet potato mixture.
2. Bake about 30 minutes until browned and set.

Topping 2-Ingredients

- ½ cup mini marshmallows

Instructions

1. Bake the casserole for about 20 minutes then sprinkle the marshmallows over the top.
2. Return to oven and bake about 10 more minutes until brown and puffy. Watch carefully to prevent burning.

*You can also use a large can (40 oz), of drained sweet potatoes. Usually they are sweetened, so sugar may not be necessary.

Options

- This recipe is easily doubled.
- Add 1 teaspoon of grated orange zest