
Sweet Potato Casserole With Marshmallow & Pecan Streusel

8 portions

3 pounds sweet potatoes,
peeled and chopped into
large chunks

2 tablespoons unsalted
butter

1/4 cup milk or half and half

1/2 teaspoon ground
cinnamon or pumpkin pie
spice

2 tablespoons brown sugar

Salt to taste

4 tablespoons unsalted
butter, softened

1/4 cup brown sugar

1/4 cup all purpose flour

1/2 teaspoon ground
cinnamon

1/8 teaspoon salt

1/2 cup chopped pecans

2-3 cups mini marshmallows
or more, if you'd like

1 Preheat oven to 375°F. Grease a 2 or 2 1/2 quart casse-
role dish and set aside.

2 Place the sweet potatoes in a large pot, cover with
water, and boil until tender (about 7 minutes, depending
on the size). Drain and return to the pot.

3 Add butter, milk, cinnamon, brown sugar and salt to
the potatoes and mash until smooth. Use a hand mixer, if
desired, to make them extra smooth. Taste the potatoes
and add additional seasonings, if desired.

4 Transfer the mashed potatoes to the prepared casse-
role dish. Place in the oven until heated through (if
they're warm it will only take a few minutes).

5 While the sweet potatoes are heating, prepare the top-
ping. In a medium bowl, combine butter, brown sugar,
flour, cinnamon, salt, and pecans. Stir until thoroughly
combined.

6 Remove the sweet potatoes from the oven. Top with
half the marshmallows, then sprinkle half the streusel
over the marshmallows. Top with the other half of the
marshmallows and sprinkle the remaining streusel over
the top.

7 Place back into the oven for 8-15 minutes, until the
topping is bubbly and brown (keep an eye on it so the
marshmallows don't burn). You can also place it under
the broiler very briefly to add a little more color to the
marshmallows.