



The Best Sweet Potato Casserole

This sweet potato casserole is another one of my favorites during the fall season! This sweet and savory dish will definitely be a hit at any family table!

HOW TO MAKE -

WHAT YOU'LL NEED -

For the sweet potato filling

- 4 large sweet potatoes, peeled and chopped into large chunks (around 9 cups worth)
- ½ cup unsalted butter, melted
- 1 cup brown sugar
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 1 teaspoon vanilla extract
- ¼ teaspoon nutmeg

For the pecan topping

- 4 tablespoons unsalted butter, melted
- ⅓ cup brown sugar
- 2 tablespoons all purpose flour
- ½ teaspoon salt
- 1 ¼ cups finely chopped pecan pieces

For the marshmallow layer

- 10 oz mini marshmallows

- Peel and cut the sweet potatoes into large chunks, place into large sauce pan, cover with water, and bring to boil
- Boil until the sweet potatoes are fork tender. They should fall apart easily
- Drain the sweet potatoes and add them back to the sauce pan. Mash well, Add the rest of the sweet potato filling ingredients, mix until well combined
- In a separate bowl, stir together the pecan topping ingredients, until combined
- Grease a 9 by 13 baking dish with cooking spray or butter
- Add the sweet potato filling and spread out evenly add the pecan topping over the top of the sweet potatoes, then add the mini marshmallows on top of that.
- Bake the sweet potato casserole at 350 degrees for 25-35 minutes, or until bubbly and the marshmallows are golden brown on top. Watch closely towards the end to get the perfect golden brown without burning