

Sweet Potato Casserole



Ingredients

- ❖ 4 lbs. cooked sweet potatoes
- ❖ 1 stick softened butter
- ❖ 1 C sugar
- ❖ 1 Tbl melted butter
- ❖ 2 eggs
- ❖ ¼ C milk
- ❖ 1 ¼ C crushed cornflakes
- ❖ ½ C finely chopped pecans
- ❖ 1 tsp vanilla
- ❖ ¼ tsp salt
- ❖ 1 ¼ Tbl brown sugar
- ❖ 1 bag of miniature marshmallows

1. Wrap sweet potatoes in tinfoil and bake in 425° oven for an hour or so until tender. Cool, peel, and smash. Reduce oven to 350°.
2. In a large bowl, using a mixer, beat mashed potatoes, sugar, softened butter, milk, eggs, vanilla and salt until smooth; spread into greased 11x7" dish.
3. In a small bowl, combine the crushed cornflakes with the pecans, melted butter and brown sugar. Spoon diagonally across the casserole in 2" rows, making sure to leave 2" between rows. Bake at 350° for 30 minutes. Remove from oven and let cool for 10 minutes or so. Sprinkle the marshmallows between the cornflake rows and bake for an additional 10 minutes until marshmallows are lightly browned.