

Sweet Potato Casserole with Toasted Marshmallows

Ingredients

- 2 lb sweet potatoes, peeled and cut into chunks
- 6 tbsp unsalted butter
- ½ cup brown sugar
- ½ cup milk or half-and-half
 - Heavy cream may be used instead for a richer, thicker filling. Use the same amount, or slightly less if preferred.
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- ½ tsp salt
- 3 cups mini marshmallows

Instructions

1. Place the sweet potatoes in a large pot or Dutch oven and cover with water. Bring to a boil and cook until very tender, then drain well.
2. Transfer the sweet potatoes to a large bowl and mash until smooth with no large lumps.
3. Add the butter, brown sugar, milk or half-and-half, eggs, vanilla, cinnamon, and salt. Mix until fully combined.
4. Spread the mixture evenly into a greased 9×13-inch baking dish and smooth the top.
5. Bake at 350°F until the filling is set and the edges are lightly puffed.
6. Sprinkle the marshmallows evenly over the top and return to the oven until melted and lightly toasted. Watch closely near the end to prevent over-browning.

Note & Storage

- Mash the sweet potatoes while hot for the smoothest texture.
- If the marshmallows brown too quickly, loosely tent with foil.
- Leftovers can be stored covered in the refrigerator for up to 4 days.
- Reheat in the oven or microwave. The marshmallows will soften but will not re-toast fully.