**Sweet Potato Casserole**

RECIPE

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**INGREDIENTS**

* 6 pounds sweet potatoes, peeled and cut into 1-inch cubes
* 1 cup packed brown sugar
* 2/3 cup butter, softened
* 1 teaspoon vanilla extract
* 1 ½ cups finely chopped pecans, divided
* ½ teaspoon cinnamon
* Salt and pepper
* 4 cups miniature marshmallows
* Optional Ingredients

nutmeg, walnuts

**DIRECTIONS**

1. Preheat oven to 375°. Spray a 2” pan with non-stick spray.
2. Place the sweet potatoes in a large pot and cover with cold water. Bring to a boil. Reduce heat, and simmer for 15 minutes or until very tender. Drain; cool slightly.
3. Place potatoes in a large bowl. Add brown sugar, butter, cinnamon, vanilla salt and pepper. Mash sweet potato mixture with a potato masher. Fold in half of the pecans.
4. Scrape potato mixture into an even layer in prepared pan. Sprinkle with remaining 1/4 cup pecans; top with marshmallows. Bake at 375° for 25 minutes or until golden.

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| **Prep Time:** 30 minutes | **Cook Time:** 45 minutes | **Total Time:** 75 minutes | **Yield:** 30-32 servings |