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# Sweet Potato Casserole



Our reviewers rave about this [sweet potato](#) casserole recipe claiming that "family members who didn't like sweet potatoes are now fans." Don't miss out on this dish at your next potluck or holiday gathering.

**Yield:** 16 servings



Randy Mayor

## Ingredients

Potatoes:

2 ¼ pounds sweet potatoes, peeled and chopped

1 cup half-and-half

¾ cup packed brown sugar

1 teaspoon salt

2 teaspoons vanilla extract

2 large eggs

Cooking spray

Topping:

## Directions

### Step 1

Preheat oven to 375°.

### Step 2

To prepare potatoes, place potatoes in a Dutch oven, and cover with water. Bring to a boil. Reduce heat, and simmer 20 minutes or until very tender. Drain; cool slightly.

### Step 3

Place potatoes in a large bowl. Add half-and-half, ¾ cup sugar, 1 teaspoon salt, and vanilla. Beat with a mixer at medium speed until smooth. Add eggs; beat well (mixture will be thin). Scrape mixture into a 13 x 9-inch baking dish coated with cooking spray.

### Step 4

1 ½ cups miniature marshmallows

½ cup all-purpose flour (about 2 ¼ ounces)

¼ cup packed brown sugar

¼ teaspoon salt

2 tablespoons chilled butter, cut into small pieces

½ cup chopped pecans, toasted

To prepare topping, sprinkle miniature marshmallows over top of casserole. Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour, ¼ cup sugar, and ¼ teaspoon salt in a medium bowl. Cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal. Stir in pecans, and sprinkle over potato mixture and marshmallows. Bake at 375° for 30 minutes or until golden brown.

## Nutrition Facts

**Per Serving:** 193 calories; calories from fat 29%; fat 6.3g; saturated fat 2.4g; mono fat 2.6g; poly fat 1g; protein 2.9g; carbohydrates 31.4g; fiber 1.9g; cholesterol 38mg; iron 1.1mg; sodium 235mg; calcium 54mg.

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Printed from <https://www.myrecipes.com> 10/03/2023