



Sweet Potato Casserole

Vegetable:
3 C. Sweet Potatoes

Baking Spices:
2/3 C. Brown Sugar x2
1 tsp. Salt
1/2 c. Flour
1 tsp. Vanilla

Dairy:
1/2 C. Butter x2
2 eggs
Miniature marshmallows

Nuts:
Pecans (optional)

Peel 3 C. Sweet potatoes, and cut into squares, cover with water and boil till tender. Approximately 30 minutes. Drain Sweet Potatoes, and mix together with 1/2 C. Butter, 2/3 C. Brown Sugar, 1 tsp. Vanilla, 2 beaten eggs, 1 tsp. Salt. Spread into 9-inch baking dish.

Mix all Topping ingredients together:

2/3 C. Brown sugar, 1/2 C. Melted Butter, 1/2 C. Flour, 1/2 C. Pecans (optional). Spread over the potato mixture.. Bake at 375 degrees for 35 minutes. Add miniature marshmallows to cover the entire top of the pan, bake another 6 minutes until marshmallows are melted and turned to a light Carmel color. Serve Warm.