

SWEET POTATO CASSEROLE

INGREDIENTS

3 cups sweet potatoes

2/3 cup sugar

1/2 cup butter, softened

2 eggs, lightly beaten

1 teaspoon vanilla

1/3 cup milk

Mini marshmallows

Topping:

1/3 cup butter, melted

1 cup brown sugar

1/2 cup flour

1 cup chopped pecans

DIRECTIONS

Boil and mash the sweet potatoes.

Beat in the sugar, butter, eggs, vanilla, and milk until smooth.

Pour into a 9x13 greased pan.

Put the mini marshmallows over all.

Make the crumble topping and put over all.

Bake at 350°F for 30 minutes.

This recipe comes from Taryn, our Client Services Manager.