

Side Dishes

The Villare's Sweet Potato Casserole



Prep. time:
20 minutes



Total time:
1 hour 20 minutes



Serves:
8-12 servings as

INGREDIENTS:

Mashed Sweet Potatoes:

- 3-3 ¼ pounds sweet potatoes* peeled and chopped into large chunks
- 2 tablespoons unsalted butter
- ¼ cup milk
- ½ teaspoon ground cinnamon
- 2 tablespoons of brown sugar
- Salt to taste

Topping:

- 4 tablespoons unsalted butter softened
- ¼ cup brown sugar
- ¼ cup all purpose flour for a sturdier streusel add and additional heaping tablespoon of flour.
- ½ teaspoon ground cinnamon
- A pinch of salt
- ½ cup chopped pecans
- 2-3 cups mini marshmallows



A family tradition that my family does around the holidays is reflect on our past holidays together. We love to go down memory lane as a family. We enjoy talking about all of the times we have had fun together and laughed. We also love to take one big picture as a family each holiday. All of the cousins in my family enjoy playing games together around the Christmas time too!

DIRECTIONS:

Mashed Sweet Potatoes:

1. Preheat oven to 375°F. Grease a 2 or 2 ½ quart casserole dish and set aside.
2. Place the sweet potatoes in a large pot, cover with water, and boil until tender. Drain really well and return to the pot. Add butter, milk, cinnamon, brown sugar, and salt to the potatoes and mash until smooth. Use a hand mixer and add additional seasonings if desired.
3. Transfer the mashed potatoes to the prepared casserole dish. Place in the oven until heated through.

Topping:

4. In a medium bowl, combine butter, brown sugar, flour, cinnamon and salt, then mix in the pecans.
5. Remove the sweet potatoes from the oven. Top with half the marshmallows, then sprinkle half the streusel over the marshmallows. Top with the other half of the marshmallows and sprinkle the remaining streusel on top. Place back into oven for 8-15 minutes until the topping is bubbly and golden brown. Allow to sit at room temperature for several minutes before serving.
