

Holiday Sweet Potato Casserole



Ingredients

- 2 Cups – **Sweet Potatoes**
- 2 Cups – **Drained Canned Yams**
- ¼ Cup – **Butter**
- About 33 - **Marshmallows**
- 1 ½ Tsp - **Cinnamon**

Directions:

- 1) Wash and peel 4 good-sized sweet potatoes.
- 2) Chop the potatoes in chunks then steam them in a double steamer for 20 minutes.
- 3) Place 2 heaping cups of the cooked sweet potatoes in a glass or metal bowl.
- 4) Mash the potatoes slightly.
- 5) Mash in 2 heaping cups of drained canned Yams (Sweet Potatoes).

- Preheat oven to 350 F

- 6) Melt the butter in a medium pot on medium/low heat.
- 7) Add 6 Regular-Sized Marshmallows to the butter (or ¾ cup mini marshmallows).
- 8) Mix occasionally until melted.
- 9) Mix in the cinnamon.
- 10) Place the mashed potatoes and the marshmallow mixture in a mixing bowl and blend until smooth.
- 11) Pour the sweet potato mixture in a 2 quart casserole dish and line the top with marshmallows.
- 12) Bake for 10-12 minutes or until marshmallows are tan-brown.