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**COOK TIME** 25 minutes**TOTAL TIME** 45 minutes**SERVINGS** 16 servings**AUTHOR** Holly Nilsson**COURSE** Side Dish**CUISINE** American

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This easy Sweet Potato Casserole topped with pecans and marshmallows is a traditional side at our family Thanksgiving table. This comforting dish unites tender mashed sweet potatoes, brown sugar and butter with a hint of cinnamon.

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Ingredients

- 3 pounds sweet potatoes *peeled and cut into cubes*
- ½ cup brown sugar *packed*
- ⅓ cup butter *softened*
- ½ teaspoon vanilla extract
- ¾ cup pecans *chopped, divided*
- ¼ teaspoon cinnamon *or to taste*
- salt and pepper *to taste*
- 2 cups miniature marshmallows

Instructions

1. Preheat oven to 375°F. Grease a 9 x 13 pan.
2. Place sweet potatoes in a pot of boiling water. Simmer for 15 minutes or until fork tender. Drain.

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4. Fold in half of the pecans and spread into prepared pan.
5. Sprinkle with the marshmallows and the remaining pecans.
6. Bake for 25 minutes or until marshmallows are golden brown and potatoes are heated through.

NUTRITION INFORMATION

Calories: 188, Carbohydrates: 29g, Protein: 1g, Fat: 7g, Saturated Fat: 2g, Cholesterol: 10mg, Sodium: 87mg
Potassium: 316mg, Fiber: 3g, Sugar: 14g, Vitamin A: 12185IU, Vitamin C: 2.1mg, Calcium: 36mg, Iron: 0.7mg

KEYWORD sweet potato casserole

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