

Sweet Potatoes with Pecan and Marshmallow Streusel

recipe by Jeff Baldwin

Prep Time: 15 minutes

Cook Time: 1 hour

Yield: 12 servings

12 large sweet potatoes, peeled, cut into slices
¾ C (1 ½ sticks) unsalted butter, room temperature
¾ C light brown sugar
¾ C all-purpose flour
¼ tsp ground cinnamon
¼ tsp salt
1 C toasted pecan pieces
1 C miniature marshmallows

Preheat the oven to 375 degrees F.

In a large bowl, mix the butter, brown sugar, and flour together until it's crumbly-looking. Add the cinnamon, salt, pecans, and marshmallows; fold the streusel topping together to combine.

Simmer potatoes in water to cover for 15 minutes, or just until tender. Drain, lightly crush and transfer potatoes to one quart baking dish. Sprinkle streusel topping over potatoes. Bake 20 minutes or until brown and bubbly.