Sweet Potato Casserole

Made with love,

Brandy Amber

Ingredients

- 4 pounds sweet potatoes (5 large) peeled and cubed
- 1 cup milk
- ½ cup packed brown sugar
- 6 TBSP softened butter
- 1 egg, slightly beaten
- 1 ½ TSP ground cinnamon
- 1 ½ TSP vanilla
- ¾ TSP ground allspice
- ½ TSP salt
- ¼ TSP ground nutmeg
- marshmallows for topping

Directions

1. Place sweet potatoes in a large pot; cover with water and bring to a boil. Reduce heat and cover. Cook until tender 15-20 minutes. Drain.
2. Transfer to a large mixing bowl and mash.
3. Add the butter, brown sugar, egg, cinnamon, vanilla, allspice, salt, and nutmeg until smooth.
4. Slowly add in milk.
5. Beat until smooth.
6. Transfer to a greased 2 ½ quart casserole dish.
7. Bake at 350 degrees for 40-45 minutes.
8. Top with marshmallows.
9. Put back in oven for 5-10 minutes to brown and puff marshmallows.