

## **Sweet Potato Casserole**

2 ¼ pounds fresh sweet potatoes, peeled & chopped

1 Cup Half-and-Half

¼ Cup of Brown Sugar

2 tsp Vanilla Extract

2 Large Eggs

1 ½ Cups of Mini Marshmallows

Preheat oven to 375°. Place potatoes in large pot & bring to a boil. Once boiling, reduce heat and simmer for 20 minutes or until fork-tender. Drain & cool slightly. Place potatoes in large mixing bowl. Add half-and-half, sugar, and vanilla. Beat with mixer until smooth. Add eggs & mix well. Place mixture in greased 9x13 pan.

Top with mini marshmallows. Bake at 375° for 30 minutes or until golden brown. Yields: 16 servings

Submitted by Megan Stanley