



Sweet Potatoes with Marshmallow Cream Sauce

Ingredients:

- 2 1/2 Pounds sweet potatoes OR
- 3 Cans sweet potatoes, drained and mashed
- 1 Tablespoon light margarine
- 1/3 Cup evaporated skimmed milk 1/4 cup sugar
- 1 Teaspoon vanilla

Marshmallow Sauce

- 4 Tablespoon light margarine
- 1/4 Cup all-purpose flour
- 3/4 Cup light brown sugar
- 1/2 Cup water
- 1 Cup miniature marshmallows

*In small saucepan, melt margarine. Stir in flour and cook for 1 minute, stirring constantly. Add brown sugar and water, mixing well. Add marshmallows and continue cooking over medium heat until marshmallows melt and sauce thickens.

Instructions:

Place sweet potatoes in a large pot, cover with water and bring to boil. Reduce heat and cook until tender. Peel potatoes and place in mixing bowl. Add margarine, evaporated milk, sugar and vanilla. Beat until smooth. Spoon into 2-quart casserole dish. Pour Marshmallow Sauce over sweet potato mixture. Cover with foil and bake at 350 degrees for 20 minutes.

Servings: 8-10

Cook Time: 25 minutes

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