



Yummy Yammy Face

Ingredients:

6 medium sweet potatoes (yams)
4 tbsp. margarine
1/2 cup evaporated skimmed milk
1/3 cup sugar
1 tsp. vanilla extract
Miniature marshmallows
Topping (recipe follows)

Instructions:

Preheat the oven to 375 degrees. Wash the yams and poke holes with a fork. Bake for 45 minutes to 1 hour or until tender. Scoop out the inside of each potato and place mixture into a mixing bowl. In the bowl, mash the potatoes until no lumps remain. Add the margarine, evaporated milk, sugar and vanilla, blending until smooth and creamy. Transfer the mixture into a 9-inch pie plate coated with nonstick cooking spray. Crumble the topping (see recipe below) around the edge to form hair. Arrange the marshmallows for the eyes and make a big smile. Lower the oven temperature to 350 degrees. Bake for 20 to 30 minutes or until the topping is brown and the marshmallows have melted. Makes 8 servings.

Topping

1/2 cup light brown sugar
1/2 cup all-purpose flour
1/2 tsp. ground cinnamon
3 tbsp. margarine, softened
1 tsp. vanilla extract

In a bowl, mix together the brown sugar, flour and cinnamon. With a fork, blend in the margarine and vanilla until the mixture is crumbly.

Serving Size: 8 servings

Cook Time: 45 minutes

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