

SWEET POTATO BAKE



POTATO MIXTURE

- 2.5 lbs of sweet potatoes
- 1/3 cup milk
- 1/2 cup margarine or butter softened
- 1 teaspoon vanilla
- 2 eggs beaten

TOPPING

- 3/4 cup brown sugar
- 1/2 cup flour
- 1/3 cup margarine or butter melted
- 1/2 cup chopped walnuts
- 1/2 cup chopped pecans
- 1 cup mini marshmallows

Recipe compliments of  Viking Village
FOODS

Warm, brown sugar toasted pecans, walnuts and gooey marshmallows atop a bed of mashed sweet potatoes. This recipe is easy and if you are a planner it can be prepared the night before and baked the next day. If you are in need of a last minute recipe for your Turkey Day Dinner or any dinner for that matter, this one is sure to be a crowd pleaser.

DIRECTIONS

1. Begin by heating a large pan of water.
2. While water is heating to a boil, clean, skin and chop sweet potatoes into medium sized pieces.
3. Preheat oven to 350°
4. Once water is boiling carefully place chopped potatoes into the pan with a large spoon and boil for 10 minutes or until sweet potatoes are tender.
5. Drain the water from the sweet potatoes and add the milk, margarine or butter, beaten eggs, and vanilla. Mash mixture with a potato masher until smooth.
6. Scrape sweet potato mixture into a casserole dish and bake uncovered for 25 minutes.
7. While the sweet potato mixture is baking, prepare the topping by mixing the brown sugar, flour, melted margarine or butter, walnuts and pecans. Set the mini marshmallows aside for later.
8. After 25 minutes remove the casserole dish from the oven and sprinkle the topping over the entire sweet potato mixture. Bake uncovered for 20 minutes.
9. After 20 minutes, remove from the oven and sprinkle the mini marshmallows over the top. Bake uncovered for 5 minutes or until the marshmallows are puffy and slightly golden.
Enjoy!

All ingredients available at Viking Village Foods, Reedsburg.

SWEET POTATO BAKE



POTATO MIXTURE

- 2.5 lbs of sweet potatoes
- 1/3 cup milk
- 1/2 cup margarine or butter softened
- 1 teaspoon vanilla
- 2 eggs beaten

TOPPING

- 3/4 cup brown sugar
- 1/2 cup flour
- 1/3 cup margarine or butter melted
- 1/2 cup chopped walnuts
- 1/2 cup chopped pecans
- 1 cup mini marshmallows

Recipe compliments of  Viking Village
FOODS

Warm, brown sugar toasted pecans, walnuts and gooey marshmallows atop a bed of mashed sweet potatoes. This recipe is easy and if you are a planner it can be prepared the night before and baked the next day. If you are in need of a last minute recipe for your Turkey Day Dinner or any dinner for that matter, this one is sure to be a crowd pleaser.

DIRECTIONS

1. Begin by heating a large pan of water.
2. While water is heating to a boil, clean, skin and chop sweet potatoes into medium sized pieces.
3. Preheat oven to 350°
4. Once water is boiling carefully place chopped potatoes into the pan with a large spoon and boil for 10 minutes or until sweet potatoes are tender.
5. Drain the water from the sweet potatoes and add the milk, margarine or butter, beaten eggs, and vanilla. Mash mixture with a potato masher until smooth.
6. Scrape sweet potato mixture into a casserole dish and bake uncovered for 25 minutes.
7. While the sweet potato mixture is baking, prepare the topping by mixing the brown sugar, flour, melted margarine or butter, walnuts and pecans. Set the mini marshmallows aside for later.
8. After 25 minutes remove the casserole dish from the oven and sprinkle the topping over the entire sweet potato mixture. Bake uncovered for 20 minutes.
9. After 20 minutes, remove from the oven and sprinkle the mini marshmallows over the top. Bake uncovered for 5 minutes or until the marshmallows are puffy and slightly golden.
Enjoy!

All ingredients available at Viking Village Foods, Reedsburg.