

Sweet Potato Casserole with Marshmallows and Pecans

★★★★★
5 from 6 votes

Prep Time

15 mins

Cook Time

1 hr 20 mins

Cool for

10 mins

Total Time

1 hr 35 mins



Sweet Potato Casserole with Marshmallows and Pecans featuring roasted sweet potatoes, warm spices, oven-toasted marshmallows, and candied pecans.

Course: Main Course

Cuisine: American

Keyword: Sweet Potato Casserole with Pecans and Marshmallows

Servings: 12

Calories: 298 kcal

Author: Kelly Anthony

Ingredients

- 8 Sweet Potatoes scrubbed clean
- 2 1/2 tablespoons Canola Oil
- 2 Eggs room temperature, beaten
- 4 tablespoons Unsalted Butter room temperature
- 1/3 cup Heavy Whipping Cream
- 2 tablespoons light brown sugar
- 2 teaspoons Vanilla Extract
- 1 teaspoon Kosher Salt
- 1 teaspoon Ground Allspice
- Pinch of Ground Cloves
- 15 ounces 1 1/2 bags Jet-Puffed Marshmallows
- 1 cup roughly chopped pecans or candied pecans

Instructions

1. Preheat oven to 400° and have ready a greased 9x13" casserole dish.
2. Coat sweet potatoes evenly with canola oil. On a rimmed baking sheet, roast sweet potatoes at 400° for 50 minutes, or until fork tender. Remove from the oven and set aside until cool enough to handle.
3. Reduce oven temperature to 350°.
4. Transfer the flesh of the sweet potatoes to a large mixing bowl. Add eggs, butter, cream, vanilla, salt, nutmeg and cloves to the bowl as well. Using a handheld mixer on medium-low speed, or a sturdy whisk, beat the mixture until smooth and evenly combined.
5. Transfer mixture to a casserole dish spread into an even layer, cover with foil, and bake for 35 minutes.
6. Take casserole out of the oven and carefully place marshmallows across the top of the sweet potatoes in even rows. Apply gentle pressure to the top and press the marshmallows slightly into the filling. Add the pecans and bake for 10 minutes more, uncovered.
7. Allow to set for 10-15 minutes before serving.

Recipe Notes

You can make this recipe in advance!

The candied pecans can be made up to 3 days in advance, transferred to an airtight container and stored at room temperature.

Assemble the casserole according to recipe instructions up to the point of baking, cover and refrigerate 1-2 days in advance.

Set out at room temperature 1 hour before you intend to bake the casserole to remove the chill. Resume with the recipe and bake according to instructions.

Nutrition Facts	
Sweet Potato Casserole with Marshmallows and Pecans	
Amount Per Serving	
Calories 298	Calories from Fat 99
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 5g	25%
Cholesterol 50mg	17%
Sodium 254mg	11%
Potassium 320mg	9%
Total Carbohydrates 47g	16%
Dietary Fiber 2g	8%
Sugars 24g	
Protein 3g	6%
Vitamin A	251.9%
Vitamin C	2.7%
Calcium	4.6%
Iron	4.3%
* Percent Daily Values are based on a 2000 calorie diet.	