

Holiday Sweet Potato Bake



PREPARATION TIME
20 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
baked ham



Sweet potatoes are at their lowest price in the winter, but this dish is great anytime of year. To save money in the spring and summer, use canned or frozen sweet potatoes.

SHOPPING LIST

- pecans • marshmallows
- lemon • evaporated milk
- coconut • sweet potatoes

ON HAND

- margarine • eggs • sugar
- cinnamon • salt • vanilla

INGREDIENTS

- 4 cups mashed cooked sweet potatoes (about 3 large)
- 1/2 cup margarine, softened
- 3 eggs
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice
- 1 cup sugar
- 1/2 cup evaporated milk
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 cup chopped pecans
- 1/2 cup flaked coconut
- 2 cups miniature marshmallows

SERVES 6

COOKIN'
Express

- If your shredded coconut has become dry and brittle, soak it in milk for 20 minutes. Drain, but save the milk to use in baking. Blot the coconut flakes with paper towels and use as recipe directs.

Make Ahead

Cook and mash the sweet potatoes up to 24 hours in advance. Cover with plastic wrap and keep in the refrigerator until ready to proceed with step 1.

♦ VARIATION

For a fruity tang, add 1/2 cup crushed pineapple during step 2.

- 1** Preheat oven to 350°F. Combine sweet potatoes and margarine in a large bowl; mix until well blended.



- 2** Add eggs, vanilla, lemon juice, sugar, evaporated milk, cinnamon and salt; mix well. Stir in pecans and coconut.

- 3** Grease a large baking dish. Spoon sweet potato mixture into prepared baking dish.



- 4** Bake sweet potato mixture for 20 minutes or until heated through. Arrange marshmallows over top. Bake for about 3 minutes or until marshmallows are puffed and golden brown.