

MCA Sweet Potato Pie

FOR THE MASHED SWEET POTATOES:

- 4 large sweet potatoes
- 1/2 cup granulated sugar
- 1 tsp kosher salt
- 1 tsp vanilla extract
- 2 large eggs
- 1/2 cup unsalted butter, melted

FOR THE TOPPING:

- 1/2 cup light brown sugar, packed
- 1 cup mini marshmallows

INSTRUCTIONS

- Cook sweet potatoes in desired manner, until soft. See notes. Bake on 400 degrees for 35-45 mins.
- Preheat oven to 375 degrees F. Spray a 2 qt baking dish with nonstick spray (I use coconut oil spray). Set aside.
- In a large bowl, combine cooked sweet potatoes, granulated sugar, salt, vanilla, eggs and melted butter. Beat with an electric mixer for about 4-5 minutes, until fluffy and smooth.
- Pour into prepared dish. Bake for 25 minutes.
- While baking, prepare streusel topping by combining brown sugar, melted butter in a small bowl. Mix with a fork and set aside.

- Sprinkle the baked sweet potato mixture with streusel and top with mini marshmallows.
- Return to oven for about 10-15 minutes until marshmallows are lightly browned. Serve immediately or cover with foil and serve in 30 minutes.
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