

Southern Sweet Potato Casserole
Caramelized cornflakes add a crunchy twist

3 cups mashed sweet potatoes
1/2 cup unsalted butter. melted
2 eggs
1/2 cup evaporated milk
1/2 cup light brown sugar
1/2 teaspoon salt
1/2 teaspoon (each) cinnamon and nutmeg
1 teaspoon pure vanilla extract

- In a large bowl, mix mashed sweet potatoes, butter, and eggs until smooth; add evaporated milk, brown sugar, salt, cinnamon, nutmeg and vanilla; mix to combine all sweet potato ingredients.
- Spoon evenly into greased 10 inch round baking dish.
- Bake in 350-degree F. oven for 25 minutes and then topping is added to bake in 400-degree F oven.

Crunchy Cornflake Topping:
1-1/2 cups cornflakes
1/2 cup light brown sugar
1/2 cup chopped pecans
1/2 cup unsalted butter, melted
Additions: 1-1/2 cups mini marshmallows

- Place cornflakes, brown sugar, pecans, and melted butter in bowl; stir to combine.
- Sprinkle evenly over baked sweet potatoes.
- Bake in preheated 400-degree F. oven for 15 minutes and golden brown.
- Let cool until warm; sprinkle mini marshmallows around the edge of the baked sweet potatoes. Serve warm. Yield: about 6

Cook's Note: I usually prepare the sweet potatoes ahead of time and then just warm them up before serving and then add the marshmallows.

Recipe Inspired by:
Mary McDonald from Texas and favorite family recipe of: Zephan Wade

About the Recipe: It's everyone's favorite dish, a Southern sweet potato casserole, topped with caramelized cornflakes and pecans that add a fantastic crunch. The sweet potatoes are creamy, fluffy, sweetened with brown sugar and topped with crunchy cornflakes. For an added pop, line the edges of the casserole with those ever-popular soft mini marshmallows. It will be the star of your holiday dinner.

Reason this recipe was selected; it is a new family favorite added to our holiday menu with a twist.