

Marshmallow amp Cornflake Sweet Potato Casserole

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

Cornflakes and marshmallows have been added to this traditional holiday favorite in a fun and creative way

Ingredients

- - 1 (40 ounce) can Bruce's Yams Cut Sweet Potatoes in Syrup
- drained - $\frac{1}{4}$ cup salted butter
- melted - 2 eggs - 1 egg yolk - 1 (8 ounce) can crushed pineapple (Optional) - 1 cup crushed cornflake crumbs - 2 tablespoons salted butter
- melted - 2 tablespoons brown sugar - 1 cup mini marshmallows

Instructions

1. Heat oven to 350 degrees F. Use an electric mixer to whip the sweet potatoes with $\frac{1}{4}$ cup butter
2. eggs
3. and egg yolk until smooth and creamy. Add in the pineapple if using
4. then transfer the mixture into a 6-cup casserole dish. Stir together the cornflake crumbs with 2 tablespoons of butter and brown sugar. Alternating in rows
5. spoon the cornflake crumbs across the top of casserole at a diagonal
6. followed by a row of marshmallows. Repeat until you have 5 rows of the cornflakes and 4 rows of the marshmallows. Bake for 30 minutes
7. or until marshmallows have turned golden brown.