

Mashed Sweet Potatoes with Marshmallows

Jacob · 29/09/2024

**Prep Time**

1 hr 5 mins

Difficult

Medium

Servings

8

Description

Sweet potatoes mashed with brown sugar allspice and cinnamon are covered with a marshmallow topping in this copycat better than Boston market side dish Its easy to make and tastes great If youre looking for the best recipe for this holiday favorite look no further

Ingredients

- - 6 medium sweet potatoes
- peeled and cut into cubes - 1/2 cup brown sugar - 1/4 teaspoon ground allspice - 1/4 teaspoon ground cinnamon - 1/2 (10.5 ounce) package miniature marshmallows

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Place sweet potatoes into a large pot and cover with water; bring to a boil. Reduce the heat to medium-low and simmer until tender
2. about 20 minutes. Dotdash Meredith Food Studios Drain potatoes and transfer to a baking sheet. Dotdash Meredith Food Studios Bake sweet potatoes in the preheated oven until dried
3. 3 to 4 minutes; transfer to a mixing bowl. Keep the oven on. Dotdash Meredith Food Studios Mash sweet potatoes with a potato masher until no large lumps remain. Add brown sugar
4. allspice
5. and cinnamon; continue mashing until potatoes are evenly seasoned. Dotdash Meredith Food Studios Spoon mixture into a casserole dish and spread marshmallows in an even layer over top. Dotdash Meredith Food Studios Bake in the oven until marshmallows just begin to brown
6. 10 to 15 minutes. Turn on the broiler and broil for 1 minute. Dotdash Meredith Food Studios