



*How the heck do I cook*

# SWEET POTATO CASSEROLE

**Baxter**  
COMMUNITY CENTER

## SWEET POTATO CASSEROLE

SERVINGS: 14

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

### INGREDIENTS

- 2 large cans 40 oz each, sweet potatoes, drained
- 1/2 cup brown sugar
- 1/4 cup melted butter
- 3 tablespoons apple juice
- 1/2 teaspoon cinnamon
- 1 package 10 oz, mini marshmallows

### DIRECTIONS

1. Preheat oven to 350 and grease 9x13 baking pan with nonstick cooking spray. Set aside.
2. Mash sweet potatoes in a large bowl.
3. In a small bowl add butter, sugar, cinnamon and mix well.
4. Add apple juice to butter and sugar.
5. Pour mixture into the large bowl of Sweet Potatoes and mix well.
6. Spread mixtures into prepared pan. Pat mixture flat with the back of a spoon. Top with marshmallows.
7. Bake for 20-25 minutes until marshmallows are puffy and sweet potatoes are heated through.