

Betty's Sweet Potato Souffle with Marshmallow Topping



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In this video, Betty demonstrates how to make Sweet Potato Souffle with Marshmallow Topping. This is a terrific dish for your holiday table (or any time of the year). It is a blend of mashed, cooked sweet potatoes, butter, brown sugar, orange juice and orange rind, baked in the oven add topped with marshmallows, which are then toasted for the finishing touch!

Ingredients:

(2) 15-oz. cans sweet potatoes
2 tablespoons butter, softened
¼ cup light brown sugar
¼ cup orange juice
½ tablespoon orange rind (zest)
8 to 10 large marshmallows

Drain (2) 15-oz. cans sweet potatoes. Place in a large mixing bowl and beat with an electric mixer until lumps are gone. Add 2 tablespoons butter, ¼ cup brown sugar, ¼ cup orange juice, and ½ tablespoon orange rind. Place in a small oven-proof casserole dish, and bake at 350 degrees (F) for 20 minutes. Remove from oven and cover with a topping of marshmallows. If you do not like marshmallows, your may use shredded coconut. Place back in the oven and brown topping until the marshmallows are golden. Serve immediately. Yum! --Betty ☐