

Danielle's Recipe

The recipe makes 8 servings and here are the ingredients that you will need to make it:

- 4 pounds red-skinned sweet potatoes (yams), peeled, cut into 1-inch pieces
- 2/3 cup packed golden brown sugar
- 5 tablespoons butter
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- Pinch of ground ginger
- 2 cups miniature marshmallows
- 1/2 cup sliced almonds

Here are the steps to prepare and make them:

1. Preheat oven to 375°F.
2. Arrange potatoes in 13 x 9 x 2-inch glass baking dish.
3. Combine sugar, butter, cinnamon, salt, nutmeg and ginger in heavy small saucepan over medium heat on the stove.
4. Bring to boil, stirring until sugar dissolves.
5. Once the sugar has dissolved, pour over potatoes; toss to coat.
6. Cover dish tightly with foil.
7. Once the oven has been preheated to 375°F, bake potatoes for 50 minutes.
8. Next, uncover; bake until potatoes are tender and syrup thickens slightly, basting occasionally, which will be for about 20 minutes.
9. Then, increase oven temperature to 500°F. Top potatoes with marshmallows and nuts.
10. Finally, return to oven; bake until marshmallows begin to melt and nuts begin to brown, which will take about 3 minutes or so.

After those 3 minutes or so, take the pan out of the oven and let it cool for a bit before serving. Bon Appetit!